



USDA Foreign Agricultural Service

GAIN Report

Global Agriculture Information Network

Template Version 2.09

Required Report - public distribution

Date: 3/20/2008

GAIN Report Number: CH8018

China, Peoples Republic of

FAIRS Subject Report

China Publishes Food Additive Compendium

2008

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Report Highlights: On August 27, 2007 China's Ministry of Health published National Standard GB-2760-2007 "Hygienic Standards for the Use of Food Additives." This standard covers the use and application of all food additives and was originally notified to the WTO as G/SPS/N/CHN/83 in July 2005. The 2007 version combines the WTO-notified version plus food additives supplements published since 2005. This standard goes into effect June 1, 2008. This report contains an UNOFFICIAL translation of part of the original document.

Includes PSD Changes: No
Includes Trade Matrix: No
Annual Report
Beijing [CH1]
[CH]

Executive Summary: On August 27, 2007 China's Ministry of Health published the National Standard GB-2760-2007 "Hygienic Standard for the Use of Food Additives." This standard covers the use and application of all food additives and was originally notified to the WTO as G/SPS/N/CHN/83 in July 2005. The 2007 final version of GB-2760 is composed of the WTO-notified version plus changes implemented based on WTO member comments and food additives standards published as supplements during the past three years. This standard goes into effect June 1, 2008 and replaces GB2760-1996 and GB/T 12493-1990.

It is important to take note of the following reference in the Foreword of the document: "The Ministry of Health is responsible for the interpretation of this standard." Thus, in domestic or trade issues, the Ministry of Health has final powers to interpret these standards. This is an important distinction for clarity of such issues as the definition of specific products within a MRL classification.

This report contains an UNOFFICIAL translation of the original document. This report is part one in series of documents. This report contains the list of food additives and lists each use for that additive (Annex A.1) in alphabetical order based on Chinese pinyin. Thus, the order upon translation in English is not alphabetical. This report contains all the additives in a simple list format, while the subsequent reports will contain the other annexes of GB-2760 that list the same food additives grouped by category/product use. The additional reports covering the other annexes will be published at a later date.

BEGIN UNOFFICIAL TRANSLATION

National Standard of the People's Republic of China

GB2760-2007

Replaces GB2760-1996, GB/T12493-1990

Hygienic Standard for Use of Food Additives

Issued on August 22, 2007
June 1, 2008

Implemented on

Issued by the Ministry of Health and the Standardization Administration of China

Foreword

This standard has referenced the format and provisions of CODEX STAN 192 *General Standard for Food Additives* of Codex Alimentarius Commission (CAC).

The standard will replace GB2760-1996 *Hygienic Standard for Use of Food Additives* and GB/T12493-1990 *Classification and Coding of Food Additives*.

Compared with the GB2760-1996 and GB/T12493-1990, the main changes of this standard are as follows:

- add terms and definitions;
- add application principle of food additives;
- add a classification system for foods;
- in line with the food classification system, to adjust the varieties, application scope, and maximum levels of some food additives on the basis of risk assessment;
- to readjust the indexing for varieties, scope of application, and use levels of food additives by using two ways, specifically by sequenced alphabetically of food additives in Chinese Pinyin and by food category;
- to add the list of additives applicable to all kinds of foods with appropriate dose levels as required in production as well as food categories not applicable to the list;
- to integrate and modify GB/T12493-1990;
- to adjust the annexes of GB2760-1990.

Annexes A, B, C, and D of this standard are normative annexes, while annexes E and F are informative annexes.

This standard is proposed and managed by the Ministry of Health of China.

The Ministry of Health is responsible for the interpretation of this standard.

This standard is drafted by the National Institute of Nutrition and Food Safety under Chinese Center for Disease Control and Prevention.

Main drafters of this standard include: Wang Maoqi, Wang Zhutian, Chen Junshi, Zhang Jianbo, Li Xiaoyu, Chen Yaojun, Lou Xueyun, Fan Yongxiang, Wang Jun, Zhao Danyu, Jin Qizhang, Tian Jing, Mao Xuedan, and Yang Dajin.

Previous standards replaced by this standard are as follows:

- GB2760-1981, GB2760-1986, GB2760-1996;
- BG/T12493-1990.

Hygienic Standard for Use of Food Additives

1. Scope

This standard specifies the principles for application of food additives, allowed food additive varieties, scope of application, and maximum level or residue levels.

This standard is applicable to producers, dealers and consumers of all food additives.

2. Normative references

The following normative documents contain provisions that, through reference in this text, constitute the provisions of this national standard. For the dated references, subsequent amendments (exclusive of erratum) to, or revisions of, any of these publications do not apply. However, parties having reached an agreement based on this standard are encouraged to investigate the possibility of applying the most recent editions of the standards. For undated references, their latest edition of the normative document is applicable to this standard.

GB 14880 Hygienic standard for use of food nutrition enhancers

3. Terms and definitions

- 3.1 Food additive refers to an artificially chemosynthetic or natural substance to be added to foods in order to improve food quality, color, fragrance and taste, and for the purpose of preservation and processing technology. Nutrition enhancers, gum-based substances in chewing gum, flavoring agents and processing aids in food industry are also included in food additives.
- 3.2 Maximum level refers to the maximum allowable adding level at the time of application of food additives.
- 3.3 Residue level refers to permissible residual level of a food additive or its decomposition products in final food products.
- 3.4 Processing aid refers to various kinds of substances to enable food processing to go smoothly, irrelative to food itself, for example, filtration aids, clarifiers, absorbents, lubricants, mold release agents, decoloring agents, peeling agents, extraction solvents, and nutritional substances for fermentation, etc.
- 3.5 International Number System (INS) refers to the international numbering of food additives, which is used in lieu of the description of complicated chemical structure names.
- 3.6 Chinese Number System (CNS) refers to the Chinese numbering of food additives, which consists of category code of food additive functions (see Annex E) and its serial number under such function.

4 Principles for application of food additives

- 4.1 The use of food additives should observe the following basic requirements:
 - a) not to harm human health in any form;
 - b) not to cover up putrefied and deteriorated foods;
 - c) not to conceal quality defects or for the purpose of adulteration and counterfeiting;
 - d) not to reduce the nutrition value of food;
 - e) to reduce the level of use in foods as much as possible on the precondition of reaching anticipated results;

- f) Food processing aids should generally be removed before the finished products are produced, unless a residue level is specified in the food product.

4.2 Food additives can be applied in the following cases:

- a) to keep or improve the nutrition value of food itself;
- b) to serve as essential ingredients or components in some special dietary foods;
- c) to improve the quality and stability of food, as well as its sensory properties;
- d) to facilitate production, processing, packaging, transport or storage of foods.

4.3 Quality standards of food additives

Food additives to be applied in accordance with this Standard shall comply with corresponding quality standards.

4.4 Carry-over principles

In the following cases, food additives can be introduced into foods through ingredients (including food additives):

- a) The food additive can be used in ingredients according to this standard;
- b) The level of the additive in food ingredients should not exceed the allowable maximum level;
- c) These ingredients shall be applied in the normal production process. The content of this additive in the food should not exceed the level that is carried over by the ingredients;
- d) The content of this additive introduced into the food by ingredients shall be notably lower than the required level of such additive through direct adding into the food.

5. Food classification system

This food classification system is used for defining the application scope of food additives and is applicable to this standard only (see Annex F). If a food additive is allowed to be used in a certain food category, it is allowed in all types of foods under this category, unless otherwise specified.

6. Provisions for application of food additives

The application of food additives shall comply with the provisions specified in Annex A.

7. Nutrition enhancer

The application of nutrition enhancers shall comply with the provisions of GB14880 and relevant regulations.

8. Flavoring agent

The application of flavoring agents shall comply with the provisions of Annex B.

9. Food processing aid

The application of food processing aids shall comply with the provisions of Annex C.

10. Gum-based substance in chewing gums and its ingredients

The application of gum-based substance in chewing gum and its ingredients shall comply with the provisions in Annex D.

Annex A
(Normative Annex)
Provisions for Application of Food Additives

- A.1 Table A.1 stipulates the allowable varieties of food additives, names (categories) of applicable foods and maximum level (or residue level) in alphabetic order of food additives in Chinese Pinyin.
- A.2 Table A.2 stipulates allowable varieties and maximum levels of food additives in the order of food category. The index values are identical to that in A.1.
- A.3 For food additives with the same function (colorings of same color, preservatives, and antioxidant) as specified in Tables 1 and 2, when used together, the sum of their respective ratios to the maximum level should not exceed 1.
- A.4 Table A.3 lists all additives that can be used in all types of foods with appropriate dose as required in production.
- A.5 Table A.4 specifies food categories and varieties that are not applicable to the principle of application for additives listed in Table A.3. In case these food categories and varieties use food additives, they should comply with provisions in Tables A1 and A.2, and they shall not use food additives allowed in higher food categories as stipulated in Tables 1 and 2.
- A.6 Tables 1, 2 and 3 do not cover stipulations about food flavorings, gum-based substances in chewing gums, and processing aids.
- A.7 The column “function” in above tables refers to the main functions of the additive for reference during application

Table A.1: Application scope and dose levels of food additives**Glycine****Number of CNS:** 12.007**Number of INS:** 640**Function:** Flavor enhancer

Number of food category	Food name/category	Maximum level g/kg	Note
12.0	Condiment	1.0	
14.03.02	Plant protein containing drinks	1.0	

Ammonium phosphatide**Number of CNS:** 10.033**Number of INS:** 442**Function:** Emulsifier

Number of food category	Food name/category	Maximum level g/kg	Note
05.01.02	Chocolate and product, cocoa product other than 05.01.01	10.0	

Carnauba Wax**Number of CNS:** 14.008**Number of INS:** 903**Function:** Coating agent, anti-caking agent

Number of food category	Food name/category	Maximum level g/kg	Note
05.0	Cocoa product, chocolate and product (including chocolate imitation and chocolate substitutes), and candy	0.6	

Mineral Oil, white (liquid paraffin)**Number of CNS:** 14.003**Number of INS:** 905 a**Function:** Coating agent

Number of food category	Food name/category	Maximum level g/kg	Note
05.02.05	Gel candy	5.0	
10.01	Fresh egg	5.0	

L-cysteine and its hydrochloridessodium and potassium salts**Number of CNS:** 13.003**Number of INS:** 920**Function:** Flour treatment agent

Number of food category	Food name/category	Maximum level g/kg	Note
06.03.02.03	Fermented pastas and similar products	0.06	

Benzoic Acid, Sodium Benzoate

Number of CNS: 17.001, 17.002

Number of INS: 210, 211

Function: Preservative

Number of food category	Food name/category	Maximum level g/kg	Note
03.03	Flavored ice, ice bar product	1.0	Measured as per benzoic acid
04.01.02.05	Jam (exclusive of cans)	1.0	Measured as per benzoic acid
04.01.02.08	Preserved fruit	0.5	Measured as per benzoic acid
04.02.02.03	Pickled vegetable	0.5	Measured as per benzoic acid
05.02.03	Milk fat candy, caramel, toffee	0.8	Measured as per benzoic acid
05.02.05	Gelatinous candy	0.8	Measured as per benzoic acid
05.02.08	Gum-based candy	1.5	Measured as per benzoic acid
11.05	Seasoning syrup	1.0	Measured as per benzoic acid
12.03	Vinegar	1.0	Measured as per benzoic acid
12.04	Soy sauce	1.0	Measured as per benzoic acid
12.05	Bean paste and derivative	1.0	Measured as per benzoic acid
12.10	Blended condiment	0.6	Measured as per benzoic acid
12.10.02	Semi-solid blended condiment	0.5	Measured as per benzoic acid
12.10.03	Liquid blended condiment (exclusive of 12.03 and 12.04)	1.0	Measured as per benzoic acid
12.10.03.04	Oyster oil, shrimp oil, fish gravy	1.0	Measured as per benzoic acid
14.02.02	Concentrated fruit and vegetable juice (pulp) (limited to food industry)	2.0	Measured as per benzoic acid
14.02.03	Fruit and vegetable juice (nectar) drink	1.0	Measured as per benzoic acid
14.04.01	Carbonated drink	0.2	Measured as per benzoic acid
14.04.02.02	Flavored drink (including fruit-flavor drink, milk-flavor, tea-flavor and other flavor drinks) (limited to fruit flavor drinks)	1.0	Measured as per benzoic acid
15.02	Mixed liquor	0.2	Measured as per benzoic acid
15.03.01	Grape wine	0.8	Measured as per benzoic acid
15.03.03	Fruit wine	0.8	Measured as per benzoic acid

benzoic acid

4-phenylphenol**Number of CNS:** 17.024**Number of INS:****Function:** Preservative

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruit (limited to citrus)	1.0	Residue level = 12 mg/kg

Sodium 2-Phenylphenol**Number of CNS:** 17.023**Number of INS:****Function:** Preservative

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruit (limited to citrus)	0.95	Residue level =12mg/kg

Ice structuring protein**Number of CNS:** 00.020**Number of INS:****Function:** Other

Number of food category	Food name/category	Maximum level g/kg	Note
03.0	Frozen beverage (other than 03.04 edible ice)	Appropriate amount as required in production	

L-alanine**Number of CNS:** 12.006**Number of INS:****Function:** Flavor enhancer

Number of food category	Food name/category	Maximum level g/kg	Note
12.0	Condiment	Appropriate amount as required in production	

Propylene Glycol**Number of CNS:** 18.004**Number of INS:** 1520**Function:** Stabilizer and coagulator, anti-caking agent, antifoaming agent, emulsifier, water retention agent, thickener

Number of food category	Food name/category	Maximum level g/kg	Note
07.2	Pastries	3.0	

Propylene Glycol Esters of Fatty Acid**Number of CNS:** 10.020**Number of INS:** 477**Function:** Emulsifier

Number of food category	Food name/category	Maximum level g/kg	Note
01.0	Milk and dairy products (excluding foods under 01.01.01, 13.0)	5.0	
02.0	Fats and oils and fat emulsions	10.0	
03.0	Frozen drinks (exclusive of 03.04	5.0	

	edible ice)	
07.02	Pastries	2.0
12.10	Blended condiment	20.0
16.05.01	Fried snacks	2.0

Propionic Acid, sodium propionate, calcium propionate

Number of CNS: 17.029, 17.006, 17.005

Number of INS: 280, 281, 282

Function: Preservative

Number or food category	Food name/category	Maximum level g/kg	Note
04.04	Bean product	2.5	Measured as per proionic acid
06.01	Crude grain	1.8	Measured as per proionic acid
06.03.02.01	Fresh pasta (e.g. noodles and “skins” or crusts for dumplings, wontons, shuo mai)	0.25	Measured as per proionic acid
07.01	Bread	2.5	Measured as per proionic acid
07.02	Pastries	2.5	Measured as per proionic acid
12.03	Vinegar	2.5	Measured as per proionic acid
12.04	Soy sauce	2.5	Measured as per proionic acid
16.07	Other (for canned waxberry processing)	50.0	Measured as per proionic acid

Unsaturated fatty acid of monoglycerides

Number of CNS: 10.036

Number of INS:

Function: Emulsifier

Number or food category	Food name/category	Maximum level g/kg	Note
02.02	Emulsified fat product in liquid oil form	10.0	

Tea Polyphenol (TP)

Number of CNS: 04.005

Number of INS:

Function: Antioxidant

Number of food category	Food name/category	Maximum level g/kg	Note
02.01	Fats and oils essentially free from water	0.4	Measured as per catechin in fat
06.07	Pre-cooked (instant) noodles and rice	0.2	Measured as per catechin in fat
07.02	Pastries	0.4	Measured as per catechin in fat
07.04	Pastry fillings (limited to fat-yielding fillings)	0.4	Measured as per catechin in fat

08.02.02	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	0.4	Measured as per catechin in fat
08.03.01	Thick gravy cooked meat	0.3	Measured as per catechin in fat
08.03.02	Smoked, baked or grilled meat product	0.3	Measured as per catechin in fat
08.03.03	Fried meat product	0.3	Measured as per catechin in fat
08.03.04	Western ham	0.3	Measured as per catechin in fat
08.03.05	Sausages	0.3	Measured as per catechin in fat
08.03.06	Fermented meat product	0.3	Measured as per catechin in fat
09.03	Semi-preserved fish and fishery products, including mollusks, crustaceans, and echinoderms	0.3	Measured as per catechin in fat
09.04	Pre-cooked fish and fish product	0.3	Measured as per catechin in fat
09.05	Canned fish product	0.3	Measured as per catechin in fat
12.10	Blended condiment	0.1	Measured as per catechin in fat
16.05	Fried food	0.2	Measured as per catechin in fat

Tea Yellow Pigment, Tea Green Pigment

Number of CNS: 08.141, 08.142

Number of INS:

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.02.09	Fruit and vegetables for decoration purposes	Appropriate amount as required in production	
05.02	Candy	Appropriate amount as required in production	
07.02.04	Decorating on pastries	Appropriate amount as required in production	
14.02.03	Fruit and vegetable juice (nectar) drinks	Appropriate amount as required in production	
14.04.02.02	Flavored drinks, including fruit flavor, milk flavor, tea flavor and other flavor drinks, (limited to fruit flavor drinks)	Appropriate amount as required in production	
14.05.01	Tea drink	Appropriate amount as required in production	

15.02	Integrated alcoholic beverages	Appropriate amount as required in production
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Erythrosine, Erythrosine Aluminum Lake

Number of CNS: 08.003

Number of INS: 127

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.02.08.0 2	Preserved surface-drying fruits	0.05	
04.01.02.09 05.0	Fruit and vegetable for decoration Cocoa product, chocolate and chocolate product (including imitation chocolate, chocolate substitutes) and candy	0.1 0.05	
07.02.04 12.05	Decoration on pastries Bean/wheat paste and derivatives	0.05	
12.10	Blended condiment	0.05	
14.02.03	Fruit and vegetable juice (nectar) drink	0.05	
14.04.01	Carbonated drink	0.05	
14.04.02.02	Flavored drink (including fruit flavor, milk flavor, tea flavor and other flavor drink) (limited to fruit flavor drink)	0.05	
15.02	Integrated alcoholic beverages	0.05	
16.05.01	Fried snacks	0.025	
16.06	Puffed and extruded-type foods	0.025	
16.7	Peach shaped bun (Chinese Birthday Bun)	0.025	

Erythritol

Number of CNS: 19.018

Number of INS: 968

Function: Sweetener

Number of food category	Food name/category	Maximum level g/kg	Note
05.0	Cocoa product, chocolate and chocolate product (including imitation chocolate, chocolate substitutes) and candy	Appropriate amount as required in production	
07.02	Pastries	Appropriate amount as required in production	
14.0	Beverages (exclusive of 14.01 packaged drinking water)	Appropriate amount as required in production	

Tara gum

Number of CNS: 20.041

Number of INS: 417

Function:

Number of food category	Food name/category	Maximum level g/kg	Note
01.06	Cheese	8.0	
03.0	Frozen drink (exclusive of 03.04 edible ice)	5.0	
04.01.02.05	Fruit jam	5.0	
07.0	Baked product	1.5	
08.02	Pre-cooked meat product	12.0	
08.03	Cooked meat product	10.0	
14.0	Beverage (exclusive of 14.01 packaged drinking water)	2.5	
16.01	Jelly	5.0	

Mono (di, tri) glycerides of fatty acids

Number of CNS: 10.006

Number of INS: 471

Function: Emulsifier

Number of food category	Food name/category	Maximum level g/kg	Note
01.02.01	Pure fermented milk (full cream, partly skimmed, skimmed)	5.0	
01.05.01	Cream	Appropriate amount as required in production	
02.02.01.01	Butter and concentrated butter	20.0	
06.03.02.01	Flour dough (e.g. noodles, "skin" or crust of dumping, wonton, shou mai)	Appropriate amount as required in production	
06.03.02.02	Dried noodles	30.0	
11.01.02	Other sugars and syrups (e.g., brown sugar, maple syrup)	6.0	
12.09	Spices	5.0	
13.01	Infant formula and follow-up formula	Appropriate amount as required in production	
13.02	Weaning foods for infants and growing children	Appropriate amount as required in production	
14.05.02	Coffee drink	Appropriate amount as required in production	
15.03.01	Grape wine	0.018	

Capryl monoglyceride

Number of CNS: 17.031

Number of INS:

Function: Preservative

Number of food category	Food name/category	Maximum level g/kg	Note
06.03.02.01	Flour dough (e.g. noodles, "skin" or crust of dumping, wonton, shou mai)	1.0	
07.02	Pastries	1.0	
07.04	Pastry fillings (limited to bean fillings)	1.0	
08.03.05	Sausages	0.5	

Sodium Starch Phosphate

Number of CNS: 20.013

Number of INS:

Function: Thickener

Number of food category	Food name/category	Maximum level g/kg	Note
02.02.01	Emulsions containing at least 80% fat	Appropriate amount as required in production	
03.0	Frozen drink (exclusive of 03.04 edible ice)	Appropriate amount as required in production	
04.01.02.05	Jams, marmalades	Appropriate amount as required in production	
06.0	Cereals and cereal products including rice, flours, miscellaneous grain crops and starches from roots and tubers, maize and legumes, (exclusive of 06.01 crude cereals and 07.0 bakery product)	Appropriate amount as required in production	
12.0	Condiment	Appropriate amount as required in production	
14.0	Beverages (exclusive of 14.01 packaged drinking water)	Appropriate amount as required in production	

Indigo Carmine, Indigo Carmine, Aluminum Lake

Number of CNS: 08.008

Number of INS: 132

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.02.08.01	Preserved surface-drying fruits	0.1	Measured as per indigotine
04.01.02.08.02	Candied fruit	0.1	Measured as per indigotine
04.01.02.09	Fruit preparations, fruit toppings/sauces (e.g. colored cherry, Sugared dried shredded orange peel in red and green)	0.2	Measured as per indigotine

04.02.02.03.02	Vegetables in vinegar/oil/brine or soy sauce	0.01	Measured as per indigotine
05.0	Cocoa product, chocolate and chocolate product (including imitation chocolate, and chocolate substitutes) and candy	0.1	Measured as per indigotine
05.02.06	Panned confectionary	0.3	Measured as per indigotine
07.02.04	Decoration on pastries	0.1	Measured as per indigotine
07.04	Pastry fillings (limited to fillings for biscuits)	0.1	Measured as per indigotine
14.02.03	Fruit and vegetable juice (nectar) drinks	0.1	Measured as per indigotine
14.04.01	Carbonated drink	0.1	Measured as per indigotine
14.04.02.02	Flavored drink (including fruit flavor drink, milk flavor, tea flavor and other flavor drinks) (limited to fruit flavor drink)	0.1	Measured as per indigotine
15.02	Integrated alcoholic beverages	0.1	Measured as per indigotine
16.05.01	Fried snacks	0.05	Measured as per indigotine
16.06	Puffed and extruded-type foods	0.05	Measured as per indigotine

Butylated Hydroxyanisole (BHA)

Number of CNS: 04.001

Number of INS: 320

Function: Antioxidant

Number of food category	Food name/category	Maximum level g/kg	Note
02.0	Fats, oils and fat-emulsified products	0.2	
04.05.02.03	Canned nuts and seeds	0.2	
05.02.08	Gum-based candy	0.4	
06.04.01	Flour of other sources (corn,soybean,barley,oats, sorghum etc.)	0.2	
06.06	Instant cereals, including rolled oats	0.2	
06.07	Pre-cooked (instant) noodles and rice	0.2	
07.03	Biscuit, cookies, crackers	0.2	
08.02.02	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	0.2	
09.03.04	Dried fish and fishery products	0.2	
16.05	Fried food	0.2	.

Methyl p-hydroxyl benzoate and its salts (sodium methyl p-hydroxyl benzoate, ethyl p-hydroxyl benzoate, sodium ethyl p-hydroxyl benzoate, propyl p-hydroxyl benzoate, sodium propyl p-hydroxyl benzoate)

Number of CNS: 17.032, 17.007, 17.008

Number of INS: 219, 214, 215, 216, 217

Function: Preservative

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruit	0.012	Measured as per para hydroxybenzoic acid

04.01.02.05	Jams (exclusive of canned fruit)	0.25	Non-filled, Measured as per para hydroxybenzoic acid
04.02.01.02	Surface-treated fresh vegetable	0.012	Measured as per para hydroxybenzoic acid
07.04	Pastry fillings (limited to fillings for pastries)	0.5	Measured as per para hydroxybenzoic acid
10.03.02	Heat-clotted egg products (e.g. yolk cheese, sausage with alkaline preserved eggs)	0.2	Measured as per para hydroxybenzoic acid
12.03	Vinegar	0.1	Measured as per para hydroxybenzoic acid
12.04	Soy sauce	0.25	Measured as per para hydroxybenzoic acid
12.05	Bean paste, wheat paste and derivatives	0.25	Measured as per para hydroxybenzoic acid
14.02.03	Fruit and vegetable juice (nectar) drink	0.25	Measured as per para hydroxybenzoic acid
14.04.01	Carbonated drink	0.2	Measured as per para hydroxybenzoic acid
14.04.02.02	Flavored drinks (including fruit flavor drink, milk flavor, tea flavor and other flavor drinks) (limited to fruit flavor drink)	0.25	Measured as per para hydroxybenzoic acid

Tanoak Brown

Number of CNS: 08.128

Number of INS:

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
03.0	Frozen drink (Ice creams	0.4	
05.02	Candy	0.4	
14.04.01.01	Cola type carbonated drink	1.0	
15.02	Integrated alcoholic beverages	0.4	

Butylated Hydroxy Toluene (BHT)

Number of CNS: 04.002

Number of INS: 321

Function: Antioxidant

Number of food category	Food name/category	Maximum level g/kg	Note
02.0	Fats, oils and fat emulsions	0.2	
04.05.02.03	Canned nuts and seeds	0.2	
05.02.08	Gum-based candy	0.4	
06.06	Instant cereals, including rolled oats	0.2	
06.07	Pre-cooked (instant) noodles and rice	0.2	
07.03	Biscuits, cookies, crackers	0.2	
08.02.02	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products (e.g. brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	0.2	
09.03.04	Dried fish and fishery products	0.2	
16.05	Fried food	0.2	

Dimethyl dicarbonate**Number of CNS:** 17.033**Number of INS:** 242**Function:** preservative

Number of food category	Food name/category	Maximum level g/kg	Note
14.02.03	Fruit and vegetable juice (nectar) drink	0.25	
14.04.01	Carbonated drink	0.25	
14.04.02.02	Flavored drink (including fruit flavor, milk flavor, tea flavor and other flavor drink) (limited to fruit flavor drink)	0.25	
14.05.01	Tea drink	0.25	

2,4-Dichlorophenoxyacetic Acid**Number of CNS:** 17.027**Number of INS:****Function:** Preservative

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruit	0.01	Residue level = 2.0mg/kg
04.02.01.02	Surface-treated fresh vegetables	0.01	Residue level = 2.0mg/kg

Silicon Dioxide (Amorphous)**Number of CNS:** 02.004**Number of INS:** 551**Function:** Anti-caking agent

Number of food category	Food name/category	Maximum level g/kg	Note
01.03	Milk powder (including sweetened milk powders), cream powder and powder analogues	15.0	
02.05	Other fat or fat products (limited to non-dairy creamer)	15.0	
05.01.01	Cocoa product (cocoa-based butter, powder, syrup, sauce, and filling)	15.0	
10.03.01	Dehydrated egg product (e.g., egg powder, egg white or yolk powder)	15.0	
11.06	Other sweeteners (limited to sugar powder)	15.0	
12.09	Spices	20.0	
12.10.01	Solid blended condiment	20.0	
13.05.01	Formulated food for pregnant and lactating women	15.0	
14.06	Powdered drink	15.0	
16.07	Other composition food (for processing of soybean product)	0.025	

Sulfur dioxide, potassium metabisulphite, sodium metabisulphite, sodium sulfite, sodium hydrogen sulfite, sodium hyposulfite

Number of CNS: 05.001, 05.002, 05.003, 05.004, 05.005, 05.006

Number of INS: 220, 224, 223, 221, 222

Function: Bleaching agent, preservative, antioxidant

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruit	0.05	Maximum level is measured as residue level of sulfur dioxide
04.01.02.02	Dried fruits	0.1	Maximum level is measured as residue level of sulfur dioxide
04.01.02.08	Candied and preserved fruits	0.35	Maximum level is measured as residue level of sulfur dioxide
04.02.02.02	Dried vegetable (limited to dehydrated potato)	0.4	Maximum level is measured as residue level of sulfur dioxide
04.02.02.02	Dried vegetable	0.2	Maximum level is measured as residue level of sulfur dioxide
04.02.02.03.02	Pickled vegetable	0.2	
04.02.02.04	Canned vegetable (limited to bamboo shoots and sour vegetable)	0.05	Maximum level is measured as residue level of sulfur dioxide
04.03.02.04	Canned edible fungi and seaweeds (limited to canned mushroom and fungi)	0.05	Maximum level is measured as residue level of sulfur dioxide
04.04.01.04	Bean curd sticks (including bean curd sticks and soybean milk film)	0.2	Maximum level is measured as residue level of sulfur dioxide
05.0	Cocoa product, chocolate and chocolate product (including imitation chocolate, and chocolate substitutes) and candy	0.1	Maximum level is measured as residue level of sulfur dioxide
06.05.01	Edible starch powder	0.03	Maximum level is measured as residue level of sulfur dioxide
06.05.02.01	Noodles and vermicelli made from bean or sweet potato starch	0.1	
07.03	Biscuits, cookies, crackers	0.1	Maximum level is measured as residue level of sulfur dioxide
11.01	Sugars refined and raw sugar	0.1	Maximum level is measured as residue level of sulfur dioxide
11.02	Starch sugar (fructose, dextrose, cereals, partially inverted sugar, including molasses, etc.)	0.2	Maximum level is measured as residue level of sulfur dioxide

12.10.02	Semi-solid blended condiment	0.05	Maximum level is measured as residue level of sulfur dioxide
14.02.01	Canned fruit/vegetable juice (pulp)	0.05	Maximum level is measured as residue level of sulfur dioxide
15.03.01	Grape wine	0.05	Maximum level is measured as residue level of sulfur dioxide
15.03.03	Fruit wine	0.05	
15.03.05	Beer and malt beverages	0.01	Maximum level is measured as residue level of sulfur dioxide

Titanium Dioxide

Number of CNS: 08.011

Number of INS: 171

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.02.08.02	Preserved surface-drying fruit	10.0	
05.0	Cocoa product, chocolate and chocolate product (including imitation chocolate, and chocolate substitutes) and candy	2.0	
05.02.01	Hard candy, filled hard candy, milk fat candy, tablet candy	10.0	
05.02.06	Panned confectionary	Appropriate amount as required in production	
05.02.08	Gum-based candy	5.0	
05.03	Candy and chocolate product coating	Appropriate amount as required in production	
05.04	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	5.0	
12.10.02.01	Mayonnaise, salad dressing	0.5	
14.06	Powdered drink	Appropriate amount as required in production	
16.01	Jelly	10.0	In case of being used in jelly powder, the level of use will be increased by times of preparation
16.05.01	Fried snacks	10.0	
16.06	Puffed and extruded-type foods	10.0	
16.07	Other composite foods (clouding agent for beverage)	10.0 g/L	

Carbon Dioxide

Number of CNS: 17.014

Number of INS: 290

Function: Preservative

Number of food category	Food name/category	Maximum level g/kg	Note
14.0	Beverage (exclusive of 14.01 packaged water)	Appropriate amount as required in production	
15.03.06	Other fermented alcoholic beverages.carbonating.	Appropriate amount as required in production	

Fumaric Acid

Number of CNS: 01.110

Number of INS: 297

Function: Acidity regulator

Number of food category	Food name/category	Maximum level g/kg	Note
05.02.08	Gum-based candy	8.0	
06.03.02.01	Fresh pastas and noodles and similar products (e.g. unboiled noodles, and "skins" or crusts for dumplings, wontons, shuo mai)	0.6	
14.02.03	Canned or bottled (pasteurized) fruit and vegetable juice (nectar) drinks	0.6	
14.04.01	Carbonated drink	0.3	

Glycyrrhiza, ammonium glycyrrhizinate, monopotassium and tripotassium glycyrrhinate

Number of CNS: 19.009, 19.012, 19.010

Number of INS: 958

Function: Sweetener

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.02.08	Preserved fruit	Appropriate amount as required in production	
05.02	Candy	Appropriate amount as required in production	
07.03	Biscuits, cookies, crackers	Appropriate amount as required in production	
08.03.08	Canned meat product	Appropriate amount as required in production	
12.0	Condiment	Appropriate amount as required in production	
14.0	Beverage (exclusive of 14.01 packaged drinking water)	Appropriate amount as required in	

production

Antioxidant of Glycyrrhiza**Number of CNS:** 04.008**Number of INS:****Function:** Antioxidant

Number of food category	Food name/category	Maximum level g/kg	Note
02.01	Fat, d oils essentially free from water	0.2	Measured as per glycyrrhetic acid
06.07	Pre-cooked (instant) noodles and rice	0.2	Measured as per glycyrrhetic acid
07.03	Biscuit, cookies, crackers	0.2	Measured as per glycyrrhetic acid
08.02.02	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	0.2	Measured as per glycyrrhetic acid
08.03.01	Thick gravy cooked meat	0.2	Measured as per glycyrrhetic acid
08.03.02	Smoked, baked or grilled meat product	0.2	Measured as per glycyrrhetic acid
08.03.03	Fried meat product	0.2	Measured as per glycyrrhetic acid
08.03.04	Western ham	0.2	Measured as per glycyrrhetic acid
08.03.05	Sausage	0.2	Measured as per glycyrrhetic acid
08.03.06	Fermented meat product	0.2	Measured as per glycyrrhetic acid
09.03.02	Fish and fish product, pickled and/or in brine	0.2	Measured as per glycyrrhetic acid
16.05	Fried food	0.2	Measured as per glycyrrhetic acid

D-mannitol**Number of CNS:** 19.017**Number of INS:** 421**Function:** Sweetener, emulsifier, bulking agent, stabilizer, thickeners

Number of food category	Food name/category	Maximum level g/kg	Note
05.02	Candy	Appropriate amount as required in production	

Orange Yellow

Number of CNS: 08.143

Function: Coloring

Number of INS:

Number of food category	Food name/category	Maximum level g/kg	Note
05.02	Candy	Appropriate amount as required in production	

Potassium Permanganate

Number of CNS: 00.001

Function: other

Number of INS:

Number of food category	Food name/category	Maximum level g/kg	Note
06.05.01	Edible starch powder	0.5	
15.0	Alcoholic drink	0.5	Residue level in alcoholic drink is measured as per manganese = 2mg/kg

Glutamine transaminase

Number of CNS:

Function: Stabilizer, coagulators

Number of INS:

Number of food category	Food name/category	Maximum level g/kg	Note
04.04	Soybean product	0.25	

Sodium Aluminosilicate

Number of CNS: 02.002

Function: Anti-caking agent

Number of INS: 554

Number of food category	Food name/category	Maximum level g/kg	Note
02.05	Other fat or fat products (limited to non-dairy creamer)	5.0	

Cinnamaldehyde

Number of CNS: 17.012

Function: Preservative

Number of INS:

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruit	Appropriate amount as required in production	Level of residue: = 0.3mg/kg

Pectins

Number of CNS: 20.006

Number of INS: 440

Function: Emulsifier, stabilizer, thickener

Number of food category	Food name/category	Maximum level g/kg	Note
01.02.01	Pure fermented milk (full cream, partly skimmed, skimmed)	Appropriate amount as required in production	
01.05.01	Cream	Appropriate amount as required in production	
02.02.01.01	Butter and concentrated butter	Appropriate amount as required in production	
06.03.02.01	Fresh pastas and noodles and similar products (e.g. unboiled noodles, and "skins" or crusts for dumplings, wontons, shuo mai)	Appropriate amount as required in production	
06.03.02.02	Dried noodles	Appropriate amount as required in production	
11.01.02	Other sugar and syrup (e.g. brown sugar, maple syrup)	Appropriate amount as required in production	
12.09	Spices	Appropriate amount as required in production	
14.02.01	Fruit and vegetable juice (nectar)	3.0	
15.03.01	Grape wine	Appropriate amount as required in production	

Benzoyl Peroxide

Number of CNS: 13.001

Number of INS: 928

Function: Flour treatment agent, bleaching agent

Number of food category	Food name/category	Maximum level g/kg	Note
06.03.01	Wheat flour	0.06	Calcium phosphate can be used as diluting agent of benzoyl peroxide.

Calcium Peroxide

Number of CNS: 13.007

Number of INS: 930

Function: Flour treatment agent, bleaching agent

Number of food category	Food name/category	Maximum level g/kg	Note
06.03.01	Wheat flour	0.5	

Funoran (gloiopeltis furcata)

Number of CNS: 20.040

Number of INS:

Function: Thickener

Number of food category	Food name/category	Maximum level g/kg	Note
05.02.08	Gum-based candy	10.0	

Propylene Glycol Alginate

Number of CNS: 20.010

Number of INS: 405

Function: Thickener, emulsifier, stabilizer

Number of food category	Food name/category	Maximum level g/kg	Note
01.0	Milk and dairy products (excluding foods included in 01.01.01, 01.04.01, 13.0)	3.0	
01.04.01	Condensed milk (plain)	5.0	
02.01.01.02	Hydrogenated vegetable oil	5.0	
03.01	Ice cream	1.0	
05.01	Cocoa products, chocolate and chocolate products, including imitation & chocolate substitutes	5.0	
05.02.08	Gum-based candy	5.0	
05.04	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	5.0	
12.10.02	Semi-solid blended condiment	8.0	
12.10.02.03	Vegetable-based seasonings paste	5.0	
14.0	Beverage (exclusive of 14.01 packaged drinking water, 14.03.02 plant protein containing drink, 14.02.03 fruit and vegetable juice (nectar) drink)	0.3	Dose level of powdered drinks to increase by times of preparation
14.02.03	Fruit and vegetable juice (nectar) drink	3.0	
14.03.02	Plant protein containing drink	5.0	
15.03.05	Beer and malt beverage	0.3	

Sodium alginate

Number of CNS: 20.004

Number of INS: 401

Function: Thickener

Number of food category	Food name/category	Maximum level g/kg	Note
01.02.01	Plain fermented milk (full cream, partly skimmed, skimmed)	Appropriate amount as required in production	
01.05.01	Cream	Appropriate amount as required in production	

02.02.01.01	Butter and concentrated butter	Appropriate amount as required in production
06.03.02.01	Fresh pastas and noodles and similar products (e.g. unboiled noodles, and "skins" or crusts for dumplings, wontons, shuo mai)	Appropriate amount as required in production
06.03.02.02	Dried noodles	Appropriate amount as required in production
11.01.02	Other sugar and syrup (e.g. brown sugar, maple syrup)	10.0
12.09	Spices	Appropriate amount as required in production
14.02.01	Fruit and vegetable juice (nectar)	Appropriate amount as required in production
14.05.02	Grape wine	Appropriate amount as required in production

Black bean red**Number of CNS:** 08.114**Number of INS:****Function:** Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
05.02	Candy	0.8	
07.02.04	Decoration on pastries	0.8	
14.02.03	Fruit and vegetable juice (nectar) drink	0.8	
14.04.02.02	Flavored drink (including fruit flavor drink, milk flavor, tea flavor and other flavor drinks) (limited to fruit flavor drink)	0.8	
15.02	Integrated alcoholic beverage	0.8	

Black currant red**Number of CNS:** 08.122**Number of INS:****Function:** Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
07.02.04	Decoration on pastries	Appropriate amount as required in production	
14.04.01	Carbonated drink	Appropriate amount as required in production	
15.03.01.02	Sparkling and semi-sparkling wine	Appropriate amount as required in production	

15.03.03	Fruit wine	Appropriate amount as required in production
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Carthamins yellow

Number of CNS: 08.103

Number of INS:

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	0.2	
04.01.02.04	Canned fruit	0.2	
04.01.02.08	Preserved fruits	0.2	
04.01.02.09	Fruit preparations, fruit toppings/sauces	0.2	
04.02.02.04	Canned or bottled (pasteurized) or retort pouch vegetable	0.2	
05.02	Candy	0.2	
06.04.02.01	Canned assorted cereal porridge	0.2	
06.07	Pre-cooked (instant) rice or noodles	0.5	
07.02.04	Decoration on pastries	0.2	
14.02.03	Fruit and vegetable juice (nectar) drink	0.2	
14.04.01	Carbonated drink	0.2	
14.04.02.02	Flavored drink (including fruit flavor drink, milk flavor, tea flavor and other flavor drink) (limited to fruit flavor drink)	0.2	
15.02	Integrated alcoholic beverages	0.2	
16.01	Jelly	0.2	In case of being used in jelly powder, the level of use will be increased by times of preparation

Red Rice Red

Number of CNS: 08.111

Number of INS:

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
01.01.02	Recombined milks (include flavored milk and other liquid milks that use non-diary ingredients)	Appropriate amount as required in production	
03.0	Frozen drink (exclusive of 03.04 edible ice)	Appropriate amount as required in production	
05.02	Candy	Appropriate amount as required in production	
14.03.01	Milk-containing drink	Appropriate amount as required in production	

15.02	Integrated alcoholic beverages	Appropriate amount as required in production
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Red Kojic Rice, Monascus Red

Number of CNS: 08.119, 08.120

Function: Coloring

Number of INS:

Number of food category	Food name/category	Maximum level g/kg	Note
01.01.02	Recombined milks (including flavored milk and other liquid milks that use non-diary ingredients)	Appropriate amount as required in production	
01.02.02	Flavored fermented milk	0.8	
01.04.02	Recombined condensed milk (including sweet condensed milk, flavoring sweet condensed milk and other recombined condensed milk using non-diary ingredients)	Appropriate amount as required in production	
03.0	Frozen drink (exclusive of 03.4 edible ice)	Appropriate amount as required in production	
04.01.02.05	Jam	Appropriate amount as required in production	
04.02.02.05	Vegetable puree	Appropriate amount as required in production	
04.04.02.01	Fermented soybean curd	Appropriate amount as required in production	
05.02	Candy	Appropriate amount as required in production	
06.07	Pre-cooked (instant) rice or noodles	Appropriate amount as required in production	
07.03	Biscuits, cookies, crackers	Appropriate amount as required in production	
08.02.02	Cured non-heat treated processed meat, poultry and game product	Appropriate amount as required in production	
08.03	Heat-treated processed meat, poultry and game products	Appropriate amount as required in production	
12.03	Vinegar	Appropriate amount as required in production	
12.04	Soy sauce	Appropriate amount as required in production	

12.05	Bean/wheat paste and derivatives	Appropriate amount as required in production
12.10	Blended condiment	Appropriate amount as required in production
14.02.03	Canned or bottled (pasteurized) fruit and vegetable juice (nectar) drink	Appropriate amount as required in production
14.03.01	Milk containing drink	
14.04.01	Carbonated drink	Appropriate amount as required in production
14.04.02.02	Flavored drink (including fruit flavor drink, milk flavor, tea flavor and other flavor drink) (limited to fruit flavor drink)	Appropriate amount as required in production
15.02	Integrated alcoholic beverage	Appropriate amount as required in production
16.01	Jelly	Appropriate amount as required in production
16.06	Puffed and extruded-type food	Appropriate amount as required in production

Fenugreek gum

Number of CNS: 20.035

Function: Thickener

Number of INS:

Number of food category	Food name/category	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	0.1	
05.0	Cocoa product, chocolate and chocolate product (including imitation chocolate, and chocolate substitutes) and candy	0.2	
06.03.01	Wheat flour	0.3	
07.0	Bakery product	0.15	

Succinylated monoglycerides

Number of CNS: 10.038

Function: Thickener

Number of INS: 472g

Number of food category	Food name/category	Maximum level g/kg	Note
14.02.03	Fruit and vegetable juice (nectar) drink	2.0	
14.03	Protein containing beverage	2.0	
14.05	Tea, coffee, botanical beverage	2.0	

14.06	Powdered drink	20.0	Measured as per diluted by 10 times
14.07	Lactobacillus beverage	2.0	

Disodium Succinate**Number of CNS:** 12.005**Number of INS:****Function:** Flavor enhancer

Number of food category	Food name/category
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Maximum level g/kg

Note

12.0	Condiment	20.0
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Peanut Skin Red**Number of CNS:** 08.134**Number of INS:****Function:** Coloring

Number of food category	Food name/category
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Maximum level g/kg

Note

05.02	Candy	0.4
07.03	Biscuits, cookies, crackers	0.4
08.03.05	Sausage	0.4
14.04.01	Carbonated drink	0.1

Talc**Number of CNS:** 02.007**Number of INS:** 553 iii**Function:** Anti-caking agent

Number of food category	Food name/category
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Maximum level g/kg

Note

04.01.02.08.02	Preserved surface-drying fruit	20.0
04.01.02.08.04	Liquoriced products (e.g. preserved plum, preserved prune, nine-fold processed sugared dried orange peel)	20.0

Sodium Cyclamate, Calcium Cycalbate**Number of CNS:** 19.002**Number of INS:** 952**Function:** Sweetener

Number of food category	Food name/category
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Maximum level g/kg

Note

03.0	Frozen drinks (exclusive of 03.04 edible ice)	0.65	As per Cyclamate
04.01.02.08	Preserved fruit	1.0	As per Cyclamate
04.01.02.08.02	Preserved surface-drying fruit	8.0	
04.01.02.08.04	Liquorice products (e.g. preserved plum, preserved prune, nine-fold processed sugared dried orange peel)	8.0	
04.01.02.08.05	Preserved hawthorn product	8.0	
04.02.02.03.01	Vegetable pickled in soy sauce	0.65	As per Cyclamate
04.02.02.03.02	Salted vegetable	0.65	As per Cyclamate
04.04.02.01	Fermented soybean curd	0.65	
04.05.02.01	Bakery/fried nuts and seeds (limited to melon seeds)	2.0	As per Cyclamate
04.05.02.01.01	Bakery/fried nuts and seeds with hulls	6.0	As per Cyclamate

04.05.02.01.02	Bakery/fried nuts and seeds without hulls	1.2	As per Cyclamate
07.01	Bread and rolls	0.65	As per Cyclamate
07.02	Pastries	0.65	As per Cyclamate
07.03	Biscuit, cookies, crackers	0.65	As per Cyclamate
12.10	Blended condiment	0.65	As per Cyclamate
14.0	Beverage (exclusive of 14.01 packaged drinking water)	0.65	times of preparation
15.02	Integrated alcoholic beverage	0.65	As per Cyclamate
16.01	Jelly	0.65	As per Cyclamate; for jelly powder, as per times of preparation

Ablmoschus Manihot Gum

Number of CNS: 20.019

Number of INS:

Function: Thickener

Number of food category	Food name/category	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	5.0	
04.01.02.05	Jams, marmalades	10.0	
07.01	Bread and rolls	10.0	
07.02	Pastries	10.0	
07.03	Biscuits, cookies, crackers	10.0	

Xanthan gum

Number of CNS: 20.009

Number of INS: 415

Function: Stabilizer, thickener

Number of food category	Food name/category	Maximum level g/kg	Note
01.05.01	Cream	Appropriate amount as required in production	
02.02.01.01	Butter and concentrated butter	5.0	
06.03.02.01	Fresh pasta (e.g. noodles and "skins" or crusts for dumplings, wontons, shuo mai)	10.0	
06.03.02.02	Dried noodles	4.0	
11.01.02	Other sugars and syrups (e.g., brown sugar, maple syrup)	5.0	
12.09	Spices	Appropriate amount as required in production	
14.02.01	Fruit and vegetable juice (nectar) drink	Appropriate amount as required in production	

Adipic Acid

Number of CNS: 01.109

Number of INS: 355

Function: Acidity regulator

Number of food category	Food name/category	Maximum level g/kg	Note
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05.2.8	Gum-based candy	4.0	In case of being used in jelly powder, the level of use will be increased by times of preparation
14.6	Powdered drink	0.01	
16.1	Jelly	0.1	

4-Hexyl Resorcinol

Number of CNS: 04.013

Number of INS:

Function: Antioxidant

Number of food category	Name/classification of food	Maximum level g/kg	Note
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09.01	Fresh fish and fishery products (limited to shrimp)	Appropriate amount as required in production	level of residue =1mg/kg
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Chitin

Number of CNS: 20.018

Number of INS:

Function: Thickener, stabilizer

Number of food category	Food name/category	Maximum level g/kg	Note
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02.01.01.02	Hydrogenated vegetable oil	2.0	
02.05	Other fat or fat products (limited to non-dairy creamer)	2.0	
03.0	Frozen drink (exclusive of 03.04 edible ice)	2.0	
04.01.02.05	Jams, marmalades	5.0	
04.05.02.04	Mashed nuts or seeds, including peanut butter	2.0	
12.03	Vinegar	1.0	
12.10.02.01	Mayonnaise, salad dressing	2.0	
14.07	Lactobacillus drink	2.5	
15.03.05	Beer and malt beverage	0.4	

Turmeric

Number of CNS: 08.102

Number of INS: 100 ii

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
01.03.02	Recombined milk powders and cream powder, including flavoring milk powder and cream powder	0.4	As per curcumin
0.30	Frozen drink (exclusive of 03.04 edible ice)	Appropriate amount as required in production	
04.01.02.08.02	Preserved surface-drying fruits	Appropriate amount as required in production	
04.01.02.09	Fruit preparations, fruit toppings/sauces	Appropriate amount as required in production	
04.02.02.03.01	Vegetables pickled in soy sauce	0.01	As per curcumin
04.02.02.03.02	Salted vegetables	0.01	As per curcumin
05.0	Cocoa product, chocolate and chocolate products (including imitation chocolate and chocolate substitutes) and candy	Appropriate amount as required in production	
06.06	Instant cereals, including rolled oats	0.03	As per curcumin
06.07	Pre-cooked (instant) rice and noodles	Appropriate amount as required in production	
07.01	Bread and rolls	0.01	As per curcumin
07.02	Pastries	0.01	As per curcumin
07.02.04	Decoration on pastries	Appropriate amount as required in production	
07.04	Pastry fillings (limited to fillings for biscuits, cookies, crackers)	0.05	As per curcumin
12.0	Blended condiment	Appropriate amount as required in production	
14.02.03	Fruit and vegetable juice (nectar) drink	Appropriate amount as required in production	
14.04.01	Carbonated drink	Appropriate amount as required in production	
14.04.02.02	Flavored drink (including fruit flavor drink, milk flavor, tea flavor or other flavor drink) (limited to fruit flavor drink)	Appropriate amount as required in production	
15.02	Integrated alcoholic beverage	Appropriate amount as required in production	

16.05.01	Fried snack	Appropriate amount as required in production	
16.06	Puffed and extruded-type food	0.2	As per curcumin

Curcumin**Number of CNS:** 08.132**Number of INS:** 100 i**Function:** Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
02.02.01.02	Margarine and similar products (e.g., butter-margarine blends)	Appropriate amount as required in production	
03.0	Ice creams	0.15	
05.0	Cocoa product, chocolate and chocolate product (including imitation chocolate and chocolate substitutes) and candy	0.01	
05.02.08	Gum-based candy	0.7	
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry)	0.3	
14.04.01	Carbonated drink	0.01	
16.01	Jelly	0.01	In case of being used in jelly powder, the level of use will be increased by times of preparation

Disodium dihydrogen pyrophosphate**Number of CNS:** 15.008**Number of INS:** 450 i**Function:** Humectant, bulking agent, acidity regulator

Number of food category	Food name/category	Maximum level g/kg	Note
05.04	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	5.0	
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry)	5.0	
06.04.01	Flour of other sources (corn,soybean,barley,oats, sorghum etc.)	5.0	
06.04.02.02	Others	1.5	
07.1	Bread and rolls	3.0	
07.3	Biscuits, cookies, crackers	3.0	

Tetrasodium pyrophosphate

Number of CNS: 15.004

Number of INS: 450 iii

Function: Humectant, bulking agent, acidity regulator

Number of food category	Food name/category	Maximum level g/kg	Note
01.0	Milk and dairy products (excluding foods under 13.0)	5.0	
03.01	Ice cream	5.0	
06.04.02.01	Canned assorted cereal porridge	1.0	
06.05.01	Edible starch powder	0.025	
06.07	Pre-cooked (instant) noodles and rice	5.0	
08.02	Pre-processed meat products	5.0	
08.03	Heat-treated processed meat, poultry and game products	5.0	
09.03	Semi-preserved fish and fishery products, including mollusks, crustaceans, and echinoderms	1.0	
09.05		1.0	
14.02.03	Fruit and vegetable juice (nectar) drink	1.0	
14.03.02	Plant protein containing drink	1.0	
14.04.02.02	Flavored drinks (including fruit flavor drink, milk flavor, tea flavor or other flavor drink (limited to fruit flavor drink))	1.0	

Caramel color, class ? -ammonia process

Number of CNS: 08.110

Number of INS: 150c

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
01.04.02	Recombined condensed milk (including sweet condensed milk, flavoring sweet condensed milk and other recombined condensed milk using non-diary ingredients)	Appropriate amount as required in production	
03.0	Frozen drinks including sherbet and sorbet (exclusive of 03.4 edible ices)	Appropriate amount as required in production	
04.01.02.05	Jams, marmalades	1.5	
05.0	Cocoa product, chocolate and chocolate products imitation chocolate, chocolate substitutes, chocolate-like products with cocoa substitutes, Candy, with sugar or sugar free (excluding beverage)	Appropriate amount as required in production	
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry)	Appropriate amount as required in production	

06.06	Instant cereals, including rolled oats	Appropriate amount as required in production
07.03	Biscuits, cookies, crackers	Appropriate amount as required in production
11.05	Flavoring syrup	Appropriate amount as required in production
12.03	Vinegar	Appropriate amount as required in production
12.04	Soy sauce	Appropriate amount as required in production
12.05	Bean/wheat paste and derivatives	Appropriate amount as required in production
12.10	Blended condiment	Appropriate amount as required in production
14.02.03	Fruit and vegetable juice (nectar) drink	Appropriate amount as required in production
14.03.01	Milk-containing drink	Appropriate amount as required in production
14.04.02.02	Flavored drinks, including fruit flavor drink, milk flavor, tea flavor or other flavor drink (limited to fruit flavor drink)	Appropriate amount as required in production
15.01.03	Brandy	Appropriate amount as required in production
15.01.04	Whisky	6.0g/L
15.01.06	Rum	6.0g/L
15.02	Mixed liquor	Appropriate amount as required in production
15.03.01	Grape wine	Appropriate amount as required in production
15.03.02	Rice wine	Appropriate amount as required in production
15.03.05	Beer and malt beverage	Appropriate amount as required in production
16.01	Jelly	Appropriate amount as required in production

Caramel color, class I -plain**Number of CNS:** 08.108**Number of INS:** 150a**Function:** Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
01.04.02	Recombined condensed milk (including sweet condensed milk, flavoring sweet condensed milk and other recombined condensed milk using non-diary ingredients	Appropriate amount as required in production	
03.0	Frozen drinks including sherbet and sorbet (exclusive of 03.4 edible ices	Appropriate amount as required in production	
04.01.02.05	Jams, marmalades	1.5	
05.0	Cocoa product, chocolate and chocolate products imitation chocolate, chocolate substitutes, chocolate-like products with cocoa substitutes, Candy, with sugar or sugar free (excluding beverage)	Appropriate amount as required in production	
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry)	Appropriate amount as required in production	
06.06	Instant cereals, including rolled oats	Appropriate amount as required in production	
07.03	Biscuits, cookies, crackers	Appropriate amount as required in production	
08.02.01	Pre-flavored meat products (seasoned or flavored untreated raw comminuted or mechanically deboned meat)	Appropriate amount as required in production	
11.05	Flavoring syrup	Appropriate amount as required in production	
12.03	Vinegars and derivatives	Appropriate amount as required in production	
12.04	Soy sauce and derivatives	Appropriate amount as required in production	
12.05	Bean/wheat paste and product	Appropriate amount as required in production	
12.10	Blended condiment	Appropriate amount as required in production	
14.02.03	Fruit and vegetable juice (nectar) drink	Appropriate amount as required in production	
14.03.01	Milk-containing beverage	Appropriate amount	

14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor or other flavor drink (limited to fruit flavor drink)	as required in production Appropriate amount as required in production
15.01.03	Brandy	Appropriate amount as required in production
15.01.04	Whisky	6.0 g/L
15.01.06	Rum	Appropriate amount as required in production
15.02	Mixed liquor	Appropriate amount as required in production
15.03.01	Grape wine	Appropriate amount as required in production
15.03.02	Rice wine	Appropriate amount as required in production
15.03.05	Beer and malt beverage	Appropriate amount as required in production
16.1	Jelly	Appropriate amount as required in production

Caramel color, class ? -Ammonia sulphite process

Number of CNS: 08.109

Number of INS: 150d

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
01.04.02	Recombined condensed milk (including sweet condensed milk, flavoring sweet condensed milk and other recombined condensed milk using non-diary ingredients	Appropriate amount as required in production	
03.0	Frozen drinks including sherbet and sorbet (exclusive of 03.4 edible ices	2.0	
05.0	Cocoa product, chocolate and chocolate products imitation chocolate, chocolate substitutes, chocolate-like products with cocoa substitutes, Candy, with sugar or sugar free (excluding beverage)	Appropriate amount as required in production	
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry)	Appropriate amount as required in production	
06.06	Instant cereals, including rolled oats	Appropriate amount as required in production	

07.03	Biscuits, cookies, crackers	Appropriate amount as required in production
12.04	Soy sauce	Appropriate amount as required in production
12.05	Bean/wheat paste and product	Appropriate amount as required in production
12.10	Blended condiment	Appropriate amount as required in production
14.02.03	Fruit and vegetable juice (nectar) drink	Appropriate amount as required in production
14.04.01	Carbonated drink	Appropriate amount as required in production
14.04.02.02	Flavored drinks, including fruit flavor drink, milk flavor, tea flavor or other flavor drink (limited to fruit flavor drink)	Appropriate amount as required in production
14.05.01	Tea drink	Appropriate amount as required in production
15.01.03	Brandy	Appropriate amount as required in production
15.01.04	Whisky	6.0 g/L
15.01.06	Rum	6.0 g/L
15.02	Mixed liquor	Appropriate amount as required in production
15.03.01	Grape wine	Appropriate amount as required in production
15.03.02	Chinese rice wine	Appropriate amount as required in production
15.03.05	Beer and malt beverage	Appropriate amount as required in production

Rose Laevigata Michx Brown

Number of CNS: 08.131

Function: Coloring

Number of INS:

Number of food category	Food name/category	Maximum level g/kg	Note
14.04.01	Carbonated drink	1.0	
15.02	Integrated alcoholic beverage	0.2	

Potassium Tatarate (Potassium Bitartrate)**Number of CNS:** 06.007**Number of INS:** 336**Function:** Bulking agent

Number of food category	Food name/category	Maximum level g/kg	Note
06.03	Wheat flour and its product	250	
07.0	Bakery food	250	

Coreopsis Yellow**Number of CNS:** 08.113**Number of INS:****Function:** Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
05.0	Cocoa product, chocolate and chocolate product (including imitation chocolate and chocolate substitutes) and candy	0.3	
07.02.04	Decoration on pastries	0.3	
14.02.03	Fruit and vegetable juice (nectar) drinks	0.3	
14.04.02.02	Flavored drink (including fruit flavor drink, milk flavor, tea flavor or other flavor drink) (limited to fruit flavor drink)	0.3	

Polydimethyl Siloxane**Number of CNS:** 03.007**Number of INS:** 900 a**Function:** Coating agent, antifoaming agent

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruits	0.0009	
04.02.01.02	Surface-treated fresh vegetable	0.0009	
16.07	Other composite food (for beer brewing process)	0.3	
16.07	Other composite food (for processing of meat product)	0.3	
16.07	Other composite food (for processing of bean product)	0.3	As per use level of 1,000g of soybean

Polydimethyl Siloxane (emulsion)**Number of CNS:** 03.007**Number of INS:** 900 a**Function:** antifoaming agent

Number of food category	Food name/category	Maximum level g/kg	Note
16.07	Other composite food (for burnt sugar coloring process)	0.1	
16.07	Other composite food (for fermentation technology)	0.1	
16.07	Other composite food (for processing	0.05	

of fruit juice, concentrated fruit powder, beverage, instant food, ice cream, jam, condiment and vegetable)

Polyglycerol Polyricinoleate (PGPR) (polyglycerol esters of interesterified ricinoleic acid)

Number of CNS: 10.029

Number of INS: 476

Function: Emulsifier, stabilizer

Number of food category	Food name/category	Maximum level g/kg	Note
05.01	Cocoa products, chocolate and chocolate products, including imitation & chocolate substitutes	5.0	
05.03	Candy and chocolate product coating	5.0	

Polyglycerol Esters of Fatty Acid (polyglyceryl monostearate, polyglyceryl Monooleate)

Number of CNS: 10.022, 10.023

Number of INS: 475

Function: Emulsifier, stabilizer, thickener, anti-caking agent

Number of food category	Food name/category	Maximum level g/kg	Note
01.01.02	Recombined milks (include flavored milk and other liquid milks that use non-diary ingredients)	10.0	
01.03.02	Recombined milk powders and cream powder, including flavoring milk powder and cream powder	10.0	
01.05	Cream and like product	10.0	
02.0	Fats, oils and fat-emulsified product (exclusive of 02.01.01.01 vegetable oil)	20.0	
02.02	Emulsified fat product in liquid oil form	10.0	
03.0	Frozen drinks (exclusive of 03.4 edible ice)	10.0	
05.01	Cocoa products, chocolate and chocolate products, including imitation & chocolate substitutes	10.0	
05.02	Candy	5.0	
06.03.02.04	Batters (e.g., for breading or battering of fish or poultry)	10.0	
06.06	Instant cereals, including rolled oats	10.0	
06.07	Pre-cooked (instant) noodles and rice	10.0	
07.0	Bakery product	10.0	
12.10.01	Solid blended condiment	10.0	
14.03.01	Milk containing drink	10.0	
14.03.02	Plant protein containing drink	10.0	
14.04.02.02	Flavored drink (including fruit-flavor drink, milk-flavor, tea-flavor and other flavor drinks) (limited to fruit flavor drinks)	10.0	

14.05	Tea, coffee, botanical beverage	5.0
14.07	Lactobacillus drink	10.0
16.01	Jelly	10.0
16.05.01	Fried snack	10.0

Polydextrose

Number of CNS: 20.022

Number of INS: 1200

Function: Thickener, bulking agent, humectant, stabilizer

Number of food category	Food name/category	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.4 edible ice)	Appropriate amount as required in production	
05.0	Cocoa product, chocolate and chocolate product (including imitation chocolate and chocolate substitutes) and candy	Appropriate amount as required in production	
07.0	Bakery wares	Appropriate amount as required in production	
12.10.02.01	Mayonnaise, salad dressing	Appropriate amount as required in production	
14.0	Beverage (exclusive of 14.01 packaged drinking water)		
16.01	Jelly		

Polyoxypropylene glycerol ether (GP)

Number of CNS: 03.005

Number of INS:

Function: Anti-foaming agent

Number of food category	Food name/category	Maximum level g/kg	Note
16.07	Other composite foods (for fermentation technology)	Appropriate amount as required in production	

Polyoxypropylene oxyethylene glycerol ether (GPE)

Number of CNS: 03.006

Number of INS:

Function: Anti-foaming agent

Number of food category	Food name/category	Maximum level g/kg	Note
16.07	Other composite foods (for fermentation technology)	Appropriate amount as required in production	

Polyoxyethylene polyoxypropylene amine ether (BAPE)

Number of CNS: 03.004

Number of INS:

Function: Anti-foaming agent

Number of food category	Food name/category	Maximum level g/kg	Note
16.07	Other composition foods (for fermentation technology)	Appropriate amount as required in production	

Polyoxyethylene polyoxypropylene pentaerythritol ether (PPE)

Number of CNS: 03.003

Number of INS:

Function: Antifoaming agent

Number of food category	Food name/category	Maximum level g/kg	Note
16.07	Other composition foods (for fermentation technology)	Appropriate amount as required in production	

Polyoxyethylene Xylitan Monostearate

Number of CNS: 10.017

Number of INS:

Function: Emulsifier

Number of food category	Food name/category	Maximum level g/kg	Note
02.01.01.02	Hydrogenated vegetable oil	5.0	
16.07	Other composition foods (for fermentation technology)	5.0	

Polyoxyethylene (20) Sorbitan Monolaurate, Polyoxylene (20) Sorbitan Monoplamitate, Polyoxyethylene (20) Sorbitan Monostearate, Polyoxyethylene (20) Sorbitan Monooleate

Number of CNS: 10.025, 10.026, 10.015, 10.016

Number of INS: 432, 434, 435, 433

Function: Emulsifier, anti-foaming agent, foaming agent, stabilizer, flour treatment agent

Number of food category	Food name/category	Maximum level g/kg	Note
01.01.02	Recombined milks (including flavored milk and other liquid milks that use non-diary ingredients)	1.5	
01.05.01		1.0	
03.0	Frozen drinks including sherbet and sorbet (exclusive of 03.4 edible ices)	1.5	
04.04	Non-fermented soybean products	0.05	As per use level of 1,000g of soybean
07.01	Breads and rolls	2.5	
07.02.03	Moon cakes	0.5	
12.10.01	Solid blended condiment	4.5	
12.10.02	Semi-solid blended condiment	5.0	
12.10.03	Liquid blended condiment (exclusive of 12.03.12.04)	1.0	

14.02.03	Fruit and vegetable juice (nectar) drinks	0.75
14.03.02	Plant protein containing drink	2.0
16.07	Other composition food (emulsified natural coloring)	10.0

Polyethylene glycol

Number of CNS: 14.012

Number of INS: 1521

Function: Coating agent

Number of food category	Food name/category	Maximum level g/kg	Note
05.03	Candy and chocolate product coating	Appropriate amount as required in production	

Polyvinyl alcohol

Number of CNS: 14.010

Number of INS:

Function: Coating agent

Number of food category	Food name/category	Maximum level g/kg	Note
05.03	Candy and chocolate product coating	18.0	

Caffeine

Number of CNS: 00.007

Number of INS:

Function: Others

Number of food category	Food name/category	Maximum level g/kg	Note
14.04.01.01	Cola type carbonated drink	0.15	

Carrageenan

Number of CNS: 20.007

Number of INS: 407

Function: emulsifier, stabilizer, thickener

Number of food category	Food name/category	Maximum level g/kg	Note
01.05.01	Cream	Appropriate amount as required in production	
02.02.01.01	Butter and concentrated butter	Appropriate amount as required in production	
06.03.02.01	Fresh pasta (e.g. noodles and "skins" or crusts for dumplings, wontons, shuo mai)	Appropriate amount as required in production	
06.03.02.02	Dried noodles	8.0	
11.01.02	Other sugars and syrups (e.g., brown sugar, maple syrup)	5.0	
12.09	Spices	Appropriate amount as required in production	
14.02.01	Fruit and vegetable juice (nectar) drink	Appropriate amount as required in production	

Ascorbic Acid

Number of CNS: 04.014

Number of INS: 300

Function: Antioxidant

Number of food category	Food name/category	Maximum level g/kg	Note
05.0	Cocoa product, chocolate and chocolate product (including imitation chocolate and chocolate substitutes) and candy	1.5	
06.03.02.03	Fermented pastas and similar products	0.2	
14.02.03	Fruit and vegetable juice (nectar) drinks	0.5	
14.03.02	Plant protein containing drink	0.5	
14.04.01	Carbonated drink	0.5	
14.05.01	Tea drink	0.5	
15.03.05	Beer and malt beverage	0.04	

Ascorbyl Palmitate

Number of CNS: 04.011

Number of INS: 304

Function: Antioxidant

Number of food category	Food name/category	Maximum level g/kg	Note
01.03	Milk powder (including sweetened milk powders), cream powder and powder analogues	0.05	As per ascorbic acid in fat
02.0	Fats and oils and fat emulsions	0.2	
06.07	Pre-cooked (instant) noodles and rice	0.2	
07.01	Breads and rolls	0.2	
13.01	Infant formula and follow-up formula	0.05	As per ascorbic acid in fat
13.02	Weaning foods for infants and growing children	0.05	As per ascorbic acid in fat
13.05.01	Preschooler formula	0.2	

Curdian

Number of CNS: 20.042

Number of INS: 424

Function: stabilizer and coagulator, thickener

Number of food category	Food name/category	Maximum level g/kg	Note
04.04.01.01	Bean curd	Appropriate amount as required in production	
06.03.02.01	Fresh pasta (e.g. noodles and "skins" or crusts for dumplings, wontons, shuo mai)	Appropriate amount as required in production	
06.03.02.02	Dried noodles	Appropriate amount as required in production	

06.07	Pre-cooked (instant) noodles and rice	Appropriate amount as required in production
08.03	Cooked meat product	Appropriate amount as required in production

Cacao Husk Pigment

Number of CNS: 08.118

Number of INS:

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	0.04	
05.0	Cocoa product, chocolate and product (including chocolate imitation and chocolate substitutes), and candy	3.0	
07.02.04	Decoration on pastries	3.0	
07.03	Biscuits, cookies, crackers	0.04	
14.03.02	Plant protein containing drink	0.25	
14.04.01	Carbonated drink	2.0	
15.02	Integrated alcoholic beverages	1.0	

Quinoline yellow

Number of CNS: 08.016

Number of INS: 104

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
15.02	Integrated alcoholic beverage (limited to pre-mixed liquor)	0.1g/L	

Paprika Orange

Number of CNS: 08.107

Number of INS:

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	Appropriate amount as required in production	
05.02	Candy	Appropriate amount as required in production	
07.02.04	Decoration on pastries	Appropriate amount as required in production	
07.03	Biscuits, cookies, crackers	Appropriate amount as required in production	
08.03	Heat-treated processed meat, poultry and game products	Appropriate amount as required in production	
09.02.03	Frozen minced and creamed fish products, including fish balls, etc.	Appropriate amount as required in production	
12.05	Bean paste, wheat paste and derivative	Appropriate amount as required in production	

12.10.02	Semi-solid blended condiment	Appropriate amount as required in production
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Paprika Red

Number of CNS: 08.106

Number of INS:

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
03.0	Frozen drinks including sherbet and sorbet (exclusive of 03.4 edible ices	Appropriate amount as required in production	
05.01	Cocoa products, chocolate and chocolate products, including imitation & chocolate substitutes	Appropriate amount as required in production	
05.02	Candy	Appropriate amount as required in production	
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry)	Appropriate amount as required in production	
06.07	Pre-cooked (instant) noodles and rice	Appropriate amount as required in production	
07.02.04	Decoration on pastries	Appropriate amount as required in production	
07.03	Biscuits, cookies, crackers	Appropriate amount as required in production	
08.02.01	Pre-flavored meat products (seasoned or flavored untreated raw comminuted or mechanically deboned meat)	0.1	
08.03	Heat-treated processed meat, poultry and game products	Appropriate amount as required in production	
09.02.03	Frozen minced and creamed fish products, including fish balls, etc.	Appropriate amount as required in production	
12.05	Bean paste, wheat paste and derivatives	Appropriate amount as required in production	
12.10	Blended condiment	Appropriate amount as required in production	
14.02.03	Fruit and vegetable juice (nectar) drink	Appropriate amount as required in production	
14.03	Protein containing beverage	Appropriate amount as required in production	
14.07	Lactobacillus beverage	Appropriate amount as required in production	
16.01	Jelly	Appropriate amount as required in production	
16.05.01	Fried snack	Appropriate amount as required in production	
16.06	Puffed and extruded-type foods	Appropriate amount as required in production	

Paptika Oleoresin

Number of CNS: 00.012

Number of INS: 160 c

Function: Flavor enhancer

Number of food category	Food name/category	Maximum level g/kg	Note
12.10	Blended condiment	10.0	
16.05.01	Fried snacks (limited to fried potato chips)	1.0	

Uguisukagura Red

Number of CNS: 08.136

Number of INS:

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	1.0	
05.02	Candy	2.0	
07.02	Pastries (exclusive of 07.02.04 decorations on pastries)	2.0	
07.02.04	Decoration on pastries	3.0	
14.02.03	Fruit and vegetable juice (nectar) drink	1.0	
14.04.02.02	Flavored drinks, including fruit flavor drink, milk flavor, tea flavor or other flavor drink (limited to fruit juice drink)	1.0	
15.03.01.02	Sparkling and semi-sparkling grape wine	1.0	

Casein calcium peptide (CCP)

Number of CNS: 00.015

Number of INS:

Function: other (calcium absorbefacient)

Number of food category	Food name/category	Maximum level g/kg	Note
06.0	Cereals and cereal products including rice, flours, miscellaneous grain crops and starches from roots and tubers, maize and legumes, (excluding 06.01 crude cereals and 07.0 bakery wares)	1.6	
13.01	Infant formulae and follow-up formulae	3.0	
13.02	Weaning foods for infants and growing children	3.0	
14.0	Beverage (exclusive of 14.01 packaged drink water)	1.6	For powdered drink, the level of use will be increased by times of preparation

Casein Phosphopeptides(CPP)

Number of CNS: 00.016

Number of INS:

Function: Other (calcium aborbefacient)

Number of food category	Food name/category	Maximum level g/kg	Note
06.0	Cereals and cereal products including rice, flours, miscellaneous grain crops and starches from roots and tubers, maize and legumes, (excluding 06.01 crude cereals and 07.0 bakery wares)	1.6	
13.01	Infant formulae and follow-up formulae	3.0	
13.02	Weaning foods for infants and growing children	3.0	
14.0	Beverage (exclusive of 14.01 packaged drink water)	1.6	For powdered drink, the level of use will be increased by times of preparation

Diphenyl Ether (Diphenyl oxide)

Number of CNS: 17.022

Number of INS:

Function: Preservative

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruits (limited to citrus)	3.0	Level of residue =12mg/kg

Brilliant Blue, Brilliant Blue Aluminum Lake

Number of CNS: 08.007

Number of INS: 133

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
01.02.02	Flavored fermented milk	0.025	As per brilliant blue
01.04.02	Recombined condensed milk (including sweet condensed milk, flavored sweet condensed milk and other recombined condensed milk using non-diary ingredients)	0.025	As per brilliant blue
03.0	Frozen drink (exclusive of 03.04 edible ice)	0.025	As per brilliant blue
04.01.02.05	Jams, marmalades	0.5	As per brilliant blue
04.01.02.08.02	Preserved surface-drying fruit	0.025	As per brilliant blue
04.01.02.09	Fruit and vegetable for decoration	0.1	As per brilliant blue
04.04.01.06	Pre-cooked bean product	0.025	As per brilliant blue
04.05.02	Processed nuts and seeds	0.025	As per brilliant blue
05.0	Cocoa product, chocolate and chocolate products (including imitation chocolate, and chocolate	0.3	As per brilliant blue

	substitute) and candy		
06.05.02.02	Shrimp-flavored starch flake	0.025	As per brilliant blue
06.06	Instant cereals, including rolled oats (limited to cocoa-flavored corn flake)	0.015	As per brilliant blue
07.02.04	Decoration on pastries	0.025	As per brilliant blue
07.04	Pastry fillings (limited to fillings for biscuits, cookies, crackers)	0.025	As per brilliant blue
11.05	Flavoring syrup	0.025	As per brilliant blue
11.05.01	Fruit toppings	0.5	As per brilliant blue
12.09.03	Spiced pastes (e.g. mustard seasonings, wasabi)	0.01	As per brilliant blue
12.10.02	Semi-solid blended seasonings	0.5	As per brilliant blue
14.02.03	Fruit and vegetable juice (nectar) drink	0.025	As per brilliant blue
14.03.01	Milk containing beverage	0.025	As per brilliant blue
14.04.01	Carbonated drink	0.025	As per brilliant blue
14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor or other flavor drink (limited to fruit flavor drink)	0.025	As per brilliant blue
14.06	Powdered drink	0.2	As per brilliant blue
15.02	Integrated alcoholic beverage	0.025	As per brilliant blue
16.01	Jelly	0.025	As per brilliant blue; for jelly product, use level to be increased based on preparations after dilution
16.05.01	Fried snacks	0.05	As per brilliant blue
16.06	Puffed and extruded-type foods	0.05	As per brilliant blue

Phosphoric Acid

Number of CNS: 01.106

Number of INS: 338

Function: Acidity regulator, stabilizer, humectant

Number of food category	Food name/category	Maximum level g/kg	Note
01.06	Cheese	Appropriate amount as required in production	
04.02.02.04	Canned or bottled (pasteurized) or retort pouch vegetables (limited to horsebean)	Appropriate amount as required in production	
06.04.02.01	Canned assorted cereal porridge	Appropriate amount as required in production	
08.03.08	Canned meat product	Appropriate amount as required in production	
12.10	Blended condiment	Appropriate amount as required in production	
14.0	Beverage (except for 14.01 packaged drinking water)	Appropriate amount as required in production	
16.01	Jelly	Appropriate amount as required in production	

Calcium dhydrogen phosphate

Number of CNS: 15.007

Number of INS: 341 i

Function: Humectant, acidity regulator

Number of food category	Food name/category	Maximum level g/kg	Note
01.06	Cheese	Appropriate amount as required in production	
06.03	Wheat flour and its product	4.0	As per phosphoric acid
07.0	Bakery product	4.0	As per phosphoric acid
14.04.02	Non-carbonated drink	2.0	As per phosphoric acid
14.06	Powdered drink	8.0	As per phosphoric acid

Potassium Dihydrogen Phosphate

Number of CNS: 15.010

Number of INS: 340 i

Function: Humectant, acidity regulator

Number of food category	Food name/category	Maximum level g/kg	Note
06.03.01	Wheat flour	5.0	As per phosphoric acid
14.0	Beverage (except for 14.0 packaged drinking water)	2.0	As per phosphoric acid; powdered drink dose level to increase by times of preparations

Sodium dihydrogen phosphate

Number of CNS: 15.005

Number of INS: 339 i

Function: Humectant

Number of food category	Food name/category	Maximum level g/kg	Note
13.01	Infant formula and follow-up formula	Appropriate amount as required in production	
13.02	Weaning foods for infants and growing children	Appropriate amount as required in production	

Phosphated Distarch Phosphate

Number of CNS: 20.017

Number of INS: 1413

Function: Thickener

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.02.05	Jams, marmalades	1.0	
06.03.02.01	Fresh pastas and noodles and similar products (e.g. unboiled noodles, and "skins" or crusts for dumplings, wontons, shuo mai)	0.2	
06.07	Pre-cooked (instant) noodles and rice	0.2	
14.06	Powdered drink	0.5	

Potassium Phosphate Dibasic

Number of CNS: 15.009

Number of INS: 340 ii

Function: humectant, acidity regulator

Number of food category	Food name/category	Maximum level g/kg	Note
02.05	Other fat or similar products (limited to non-dairy creamer)	19.9	

Calcium Hydrogen Phosphate

Number of CNS: 06.006

Number of INS: 341 ii

Function: Bulking agent, humectant, acidity regulator

Number of food category	Food name/category	Maximum level g/kg	Note
06.03.02.03	Fermented pastas and similar products	Appropriate amount as required in production	
07.03	Biscuit, cookies, crackers	1.0	
13.01	Infant formula and follow-up formula	1.0	
13.02	Weaning foods for infants and growing children	1.0	
14.0	Beverage (exclusive of 14.01 packaged drinking water)	Appropriate amount as required in production	

Tricalcium Orthophosphate

Number of CNS: 02.003

Number of INS: 341 (iii)

Function: Anti-caking agent, acidity regulator

Number of food category	Food name/category	Maximum level g/kg	Note
01.03.01	Milk powder (full cream, partly skimmed, skimmed) and cream powder	10.0	
06.03.01	Wheat flour	0.03	
12.10	Blended condiment	20.0	
14.06	Powdered drink	8.0	
16.05.01	Fried snack	2.0	

Tripotassium Orthophosphate

Number of CNS: 01.308

Number of INS: 340 iii

Function: Acidity regulator

Number of food category	Food name/category	Maximum level g/kg	Note
14.04.02	Non-carbonated drink	1.5	

Trisodium orthophosphate

Number of CNS: 15.001

Number of INS: 339 iii

Function: Humectant, stabilizer, acidity regulator

Number of food category	Food name/category	Maximum level g/kg	Note
01.0	Milk and dairy products (excluding foods in 01.01.01, 13.0)	0.5	
01.06	Cheese	5.0	
02.05	Other fat or fat products (limited to non-dairy creamer)	4.0	
06.04.02.01	Canned assorted cereal porridge	0.5	
06.06	Instant cereals, including rolled oats	5.0	
08.02	Pre-processed meat product	3.0	
08.03	Heat-treated processed meat, poultry and game product	3.0	
08.03.08	Canned meat product	0.5	
14.0	Beverage (except for 14.01 packaged drinking water)	1.5	For powdered drink, level of use to increased by times of preparations

Lecithin (Phospholipid)

Number of CNS: 04.010

Number of INS: 322

Function: Antioxidant, emulsifier

Number of food category	Food name/category	Maximum level g/kg	Note
02.01.01.02	Hydrogenated vegetable oil	Appropriate amount as required in production	
05.01.01	Cocoa product (cocoa-based butter, powder, syrup, sauce, and filling)	Appropriate amount as required in production	
12.10.01	Blended condiment	Appropriate amount as required in production	
13.01	Infant formula and follow-up formula	Appropriate amount as required in production	
13.02	Weaning foods for infants and growing children	Appropriate amount as required in production	

Dilauryl Thiodipropionate

Number of CNS: 04.012

Number of INS: 389

Function: Antioxidant

Number of food category	Food name/category	Maximum level g/kg	Note
02.0	Fats and oils and fat emulsions	0.2	
04.01.01.02	Surface-treated fresh fruit	0.2	
04.02.01.02	Surface-treated fresh vegetable	0.2	
16.05	Fried food	0.2	

Sulfur (Sulphur)

Number of CNS: 05.007

Number of INS:

Function: Bleaching agent, preservative

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.02.02	Dried fruit	0.1	As per sulfur dioxide (limited to steaming treatment)
04.01.02.08	Candied and preserved fruit	0.35	As per sulfur dioxide (limited to steaming treatment)
04.02.02.02	Dried vegetable	0.2	As per sulfur dioxide (limited to steaming treatment)
04.03.01.02	Surface treated fresh edible fungi and seaweeds	0.4	As per sulfur dioxide (limited to steaming treatment)
06.05.02.01	Noodles and vermicelli made from bean or sweet potato starch	0.1	As per sulfur dioxide (limited to steaming treatment)
11.01	Sugars refined and raw sugars	0.1	As per sulfur dioxide (limited to steaming treatment)

Calcium Sulfate

Number of CNS: 18.001

Number of INS: 516

Function: Stabilizer and coagulator, thickener, acidity regulator

Number of food category	Food name/category	Maximum level g/kg	Note
04.04	Bean product	Appropriate amount as required in production	
06.03.02	Wheat flour product	1.5	Used as diluent of benzoyl peroxide

Aluminum Potassium Sulfate, Aluminum Ammonium Sulfate

Number of CNS: 06.004, 06.005

Number of INS: 522, 523

Function: Bulking agent, stabilizer

Number of food category	Food name/category	Maximum level g/kg	Note
04.04	Bean product	Appropriate amount as required in production	Residual level of aluminum: =100mg/kg; (for dried sample, as per Al)
06.03	Wheat flour and its product	Appropriate amount as required in production	Residual level of aluminum: =100mg/kg; (for dried sample, as per Al)

06.05.02.02	Shrimp-flavored starch flakes	Appropriate amount as required in production	Al) Residual level of aluminum: =100mg/kg; (for dried sample, as per Al)
07.0	Bakery wares	Appropriate amount as required in production	Residual level of aluminum: =100mg/kg; (for dried sample, as per Al)
09.0	Fish and fishery products, including mollusks, crustaceans and echinoderms	Appropriate amount as required in production	Residual level of aluminum: =100mg/kg; (for dried sample, as per Al)
16.05	Fried food	Appropriate amount as required in production	Residual level of aluminum: =100mg/kg; (for dried sample, as per Al)
16.06	Puffed and extruded-type food	Appropriate amount as required in production	Residual level of aluminum: =100mg/kg; (for dried sample, as per Al)

Zinc Sulfate

Number of CNS: 00.018

Number of INS:

Function: other

Number of food category	Food name/category	Maximum level g/kg	Note
14.01.05	Other drinking water (recombined water)	0.006 g/L	2.4mg/L, as per Zn

Sodium Polyphosphate

Number of CNS: 15.002

Number of INS: 452 i

Function: Humectant, emulsifier, acidity regulator

Number of food category	Food name/category	Maximum level g/kg	Note
01.0	Milk and dairy products (excluding products involved in 01.01.01, 13.0)	5.0	
02.05	Other fat or fat products (limited to non-dairy creamer)	5.0	
03.01	Ice creams	5.0	
06.04.02.01	Canned assorted cereal porridge	1.0	
06.07	Pre-cooked (instant) noodles and rice	5.0	
08.02	Pre-processed meat products	5.0	
08.03	Heat-treated processed meat, poultry and game products	5.0	
08.03.08	Canned meat products	1.0	

09.05	Canned fish and fishery products	1.0
14.02.03	Fruit and vegetable juice (nectar) drinks	1.0
14.03.01	Plant protein containing drink	1.0
14.03.02	Plant protein containing drink	1.0
14.04.02.02	Flavored drinks, including fruit flavor drink, milk flavor, tea flavor or other flavor drink (limited to fruit flavor drink)	1.0
14.05.01	Tea drink	0.5

Calcium Chloride

Number of CNS: 18.002

Number of INS: 509

Function: Stabilizer and coagulator, thickener

Number of food category	Food name/category	Maximum level g/kg	Note
01.05.01	Cream	Appropriate amount as required in production	
04.01.02.05	Jam	1.0	
04.04	Bean product	Appropriate amount as required in production	
05.04	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	0.4	
14.01.05	Other drinking water (recombined water)	0.1g/L	36mg/L, as per Ca

Potassium Chloride

Number of CNS: 00.008

Number of INS: 508

Function: other

Number of food category	Food name/category	Maximum level g/kg	Note
12.01	Salt and salt substitute	350	
12.04	Soy sauce	60	
14.01.04	Drinking mineral water	0.052	
14.04.02.01	Drink for special usages, including "sports drink", "nutrient drink", etc.	0.2	

Magnesium Chloride

Number of CNS: 18.003

Number of INS: 511

Function: Stabilizer and Coagulator

Number of food category	Food name/category	Maximum level g/kg	Note
04.04	Bean product	Appropriate amount as required in production	

Tamarind seed Polysaccharide Gum

Number of CNS: 20.011

Number of INS:

Function: Thickener

Number of food category	Food name/category	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	2.0	
05.0	Cocoa product, chocolate and chocolate products (including imitation chocolate and chocolate substitutes) and candy	2.0	
16.01	Jelly	2.0	In case of being used in jelly powder, the level of use will be increased by times of preparation

Radish Red

Number of CNS: 08.117

Number of INS:

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	Appropriate amount as required in production	
04.01.02.05	Jams, marmalades	Appropriate amount as required in production	
04.01.02.08.01	Preserved fruit	Appropriate amount as required in production	
05.02	Candy	Appropriate amount as required in production	
07.02	Pastries	Appropriate amount as required in production	
12.10.02	Semi-solid blended condiment	Appropriate amount as required in production	
14.02.03	Fruit and vegetable juice (nectar) drink	Appropriate amount as required in production	
14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor or other flavor drink (limited to fruit flavor drink)	Appropriate amount as required in production	
15.02	Integrated alcoholic beverages	Appropriate amount as required in production	
16.01	Jelly	Appropriate amount as required in production	

Basella Rubra Red

Number of CNS: 08.121

Number of INS:

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
05.02	Candy	0.1	
07.02.04	Decoration on pastries	0.2	
14.04.01	Carbonated drink	0.13	
16.01	Jelly	0.25	For jelly powder, the level of use will be increased by times of preparation

Morpholine Fatty Acid Salt (Fruit Wax)

Number of CNS: 14.004

Number of INS:

Function: Coating agent

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruits	Appropriate amount as required in production	

Maltitol

Number of CNS: 19.005

Number of INS: 965

Function: Sweetener, stabilizer, humectant, emulsifier, thickener, bulking agent

Number of food category	Food name/category	Maximum level g/kg	Note
01.01.02.01	Flavored milk	Appropriate amount as required in production	
01.05.04	Cream analogues	Appropriate amount as required in production	
03.0	Frozen drink (exclusive of 03.04 edible ice)	Appropriate amount as required in production	
04.02.02.03.01	Vegetables in soy sauce	Appropriate amount as required in production	
04.02.02.03.02	Salted vegetable	Appropriate amount as required in production	
05.02	Candy	Appropriate amount as required in production	
07.01	Breads and rolls	Appropriate amount as required in production	
07.02	Pastries	Appropriate amount as required in production	
07.03	Biscuits, cookies, crackers	Appropriate amount as required in production	
09.02.03	Frozen minced and creamed fish products, including fish balls	Appropriate amount as required in production	
14.0	Beverage (except for 14.01 packaged	Appropriate amount as	

16.01	drinking water) Jelly	required in production Appropriate amount as required in production
16.07	Other composition foods (for production process of bean products)	Appropriate amount as required in production
16.07	Others composition foods (for sugar- refining process)	Appropriate amount as required in production
16.07	Other composition foods (for brewing process)	Appropriate amount as required in production

Propyl Gallate (PG)

Number of CNS: 04.003

Number of INS: 310

Function: Antioxidant

Number of food category	Food name/category	Maximum level g/kg	Note
02.0	Fats and oils and fat emulsions	0.1	
04.05.02.03	Canned nuts and seeds	0.1	
05.02.08	Gum-based candy	0.4	
06.07	Pre-cooked (instant) noodles and rice	0.1	
07.03	Biscuits, cookies, crackers	0.1	
08.02.02	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	0.1	
09.03.04	Dried fish and fishery products	0.1	
16.05	Fried food	0.1	

Roselle Red

Number of CNS: 08.125

Number of INS:

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
05.02	Candy	Appropriate amount as required in production	
14.02.03	Fruit and vegetable juice (nectar) drink	Appropriate amount as required in production	
14.04.02.02	Flavored drinks, including fruit flavor drink, milk flavor, tea flavor or other flavor drink (limited to fruit flavor drink)	Appropriate amount as required in production	
15.02	Integrated alcoholic beverages	Appropriate amount as required in production	

Rosemary Extract

Number of CNS: 04.017

Number of INS:

Function: Antioxidant

Number of food category	Food name/category	Maximum level g/kg	Note
02.01.01	Vegetable oils and fats	0.7	
02.01.02	Animal fats (lard, tallow, fish oil and other animal fats)	0.3	
08.02	Pre-processed meat product	0.3	
08.03.01	Thick gravy cooked meat	0.3	
08.03.02	Smoked, baked or grilled meat product	0.3	
08.03.03	Fried meat product	0.3	
08.03.04	Western ham	0.3	
08.03.05	Sausages	0.3	
08.03.06	Fermented meat product	0.3	
16.05	Fried food	0.3	

Buddleia Yellow

Number of CNS: 08.139

Number of INS:

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
05.02	Candy	Appropriate amount as required in production	
07.01	Breads and rolls	Appropriate amount as required in production	
07.02	Pastries	Appropriate amount as required in production	
14.02.03	Fruit and vegetable juice (nectar) drink	Appropriate amount as required in production	
14.04.02.02	Flavored drinks, including fruit flavor drink, milk flavor, tea flavor or other flavor drink (limited to fruit flavor drink)	Appropriate amount as required in production	
15.02	Integrated alcoholic beverage	Appropriate amount as required in production	

Xylitan Monostearate

Number of CNS: 10.007

Number of INS:

Function: Emulsifier

Number of food category	Food name/category	Maximum level g/kg	Note
02.01.01.02	Hydrogenated vegetable oil	5.0	
05.02	Candy	5.0	
07.01	Breads and rolls	3.0	

07.02 Pastries 3.0

Natamycin

Number of CNS: 17.030

Number of INS: 235

Function: Preservative

Number of food category	Food name/category	Maximum level g/kg	Note
01.06	Cheese	0.3	To be applied on the surface; sprinkling its suspension over the surface or soaking food in the suspension, with residual level less than 10mg/kg
07.02	Pastries	0.3	To be applied on the surface; sprinkling its suspension over the surface or soaking food in the suspension, with residual level less than 10mg/kg
08.03.01	Thick gravy cooked meat	0.3	To be applied on the surface; sprinkling its suspension over the surface or soaking food in the suspension, with residual level less than 10mg/kg
08.03.02	Smoked, baked or grilled meat product	0.3	To be applied on the surface; sprinkling its suspension over the surface or soaking food in the suspension, with residual level less than 10mg/kg
08.03.03	Fried meat product	0.3	To be applied on the surface; sprinkling its suspension over the surface or soaking food in the suspension, with residual level less than 10mg/kg
08.03.04	Western ham	0.3	To be applied on the surface; sprinkling its suspension over the surface or soaking food in the

08.03.05	Sausages	0.3	suspension, with residual level less than 10mg/kg To be applied on the surface; sprinkling its suspension over the surface or soaking food in the suspension, with residual level less than 10mg/kg
08.03.06	Fermented meat product	0.3	To be applied on the surface; sprinkling its suspension over the surface or soaking food in the suspension, with residual level less than 10mg/kg
12.10.02.01	Mayonnaise, salad dressing	0.02	Level of residue: =10 mg/kg
14.02.01	Canned or bottled (pasteurized) fruit/vegetable juice (pulp)	0.3	To be applied on the surface; sprinkling its suspension over the surface or soaking food in the suspension, with residual level less than 10mg/kg
15.03	Fermented alcoholic beverages	0.01g/L	

Tartrazine, Tartrazine Aluminum Lake

Number of CNS: 08.005

Number of INS: 102

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
01.02.02	Flavored fermented milk	0.05	Measured as per lemon yellow
01.04.02	Recombined condensed milk including sweet condensed milk, flavored sweet condensed milk, and other recombined condensed milk using non-diary ingredients	0.05	Measured as per lemon yellow
03.0	Frozen drink (exclusive of 03.04 edible ice)	0.05	Measured as per lemon yellow
04.01.02.05	Jams, marmalades	0.5	Measured as per lemon yellow
04.01.02.08	Candied and preserved fruit	0.1	Measured as per lemon yellow
04.01.02.09	Fruit and vegetables for decoration	0.1	Measured as per lemon yellow
04.02.02.03.02	Salted vegetables	0.1	Measured as per

04.04.01.06	Cooked bean product	0.1	lemon yellow Measured as per lemon yellow
04.05.02	Processed nuts and seeds	0.1	Measured as per lemon yellow
05.0	Cocoa product, chocolate and chocolate product (including imitation chocolate and chocolate substitute) and candy (exclusive of 05.01.01 cocoa product)	0.1	Measured as per lemon yellow
05.02.06	Panned confectionary	0.3	Measured as per lemon yellow
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry)	0.3	Measured as per lemon yellow
06.05.02.02	Shrimp-flavored starch flakes	0.1	Measured as per lemon yellow
06.06	Instant cereals, including rolled oats	0.08	Measured as per lemon yellow
07.02.04	Decoration on pastries	0.1	Measured as per lemon yellow
07.04	Pastry fillings (limited to fillings for biscuits, cookies, crackers, and cakes)	0.05	Measured as per lemon yellow
07.04	Pastry fillings (limited to fillings for puddings and pastries)	0.3	Measured as per lemon yellow
11.05.01	Fruit flavor syrup	0.5	Measured as per lemon yellow
11.05.02	Other flavor syrup	0.3	Measured as per lemon yellow
12.09.03	Spiced pastes (e.g., Mustard seasonings, wasabi)	0.1	Measured as per lemon yellow
12.10.01	Solid blended seasonings	0.2	Measured as per lemon yellow; reducing the level of use according to the diluting times
12.10.02	Mayonnaise, salad dressing	0.5	Measured as per lemon yellow
14.0	Beverages (except for 14.1 Packaged water)	0.1	Measured as per lemon yellow; reducing the level of use according to the diluting times
15.02	Integrated alcoholic beverages	0.1	Measured as per lemon yellow
16.01	Jelly	0.05	Measured as per lemon yellow; in case of being used in the jelly powder, the level of use will be increased by times of preparation
16.05.01	Fried snacks	0.1	Measured as per lemon yellow

16.06	Puffed and extruded-type foods	0.1	Measured as per lemon yellow
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Citric acid, trisodium citrate, tripotassium citrate

Number of CNS: 01.101, 01.303, 01.304

Number of INS: 330, 331iii, 332ii

Function: Acidity regulator

Number of food category	Food name/category	Maximum level g/kg	Note
13.01	Infant formula and follow-up formula	Appropriate amount as required in production	
13.02	Weaning foods for infants and growing children	Appropriate amount as required in production	

Disodium Stannous Citrate

Number of CNS: 18.006

Number of INS:

Function: Stabilizer and coagulator

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.02.04	Canned fruit	0.3	
04.02.02.04	Canned vegetable	0.3	
04.03.02.04	Canned edible fungi and seaweeds	0.3	

Azodicarbonamide

Number of CNS: 13.004

Number of INS: 927a

Function: Flour treatment agent

Number of food category	Food name/category	Maximum level g/kg	Note
06.03.01	Wheat flour	0.045	

Metatartaric Acid

Number of CNS: 01.105

Number of INS: 353

Function: Acidity regulator

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.02.04	Canned fruit	Appropriate amount as required in production	

Grape Skin Extract

Number of CNS: 08.135

Number of INS: 163 (ii)

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	1.0	
04.01.02.05	Jams, marmalades	1.5	
05.02	Candy	2.0	
07.02	Pastries	2.0	
14.02.03	Fruit and vegetable juice (nectar)	1.0	

	drink	
14.04.01	Carbonated drink	1.0
14.04.02.02	Flavored drink (including fruit-flavor drink, milk-flavor, tea-flavor and other flavor drinks) (limited to fruit flavor drink)	1.0
15.02	Integrated alcoholic beverage	1.0

Pullulan

Number of CNS: 14.011

Number of INS: 1204

Function: Coating agent, thickener

Number of food category	Food name/category	Maximum level g/kg	Note
05.03	Candy and chocolate product coating	50.0	
12.10	Blended condiment	50.0	
14.02.03	Fruit and vegetable juice (nectar) drink	3.0	
16.07	Other (limited to coating)	Appropriate amount as required in production	

Hydroxypropyl Starch

Number of CNS: 20.014

Number of INS: 1440

Function: Thickener, bulking agent, emulsifier, stabilizer

Number of food category	Food name/category	Maximum level g/kg	Note
03.01	Ice cream	12.0	Ice creams
04.01.02.05	Jams, marmalades	30.0	Jams, marmalades
08.03.08	Canned meat product	30.0	Luncheon meat
12.10	Blended condiment	30.0	Mixes for soups and broths
16.01	Jelly	30.0	For jelly powder, amount will increase by times of preparation

Oxystearin

Number of CNS: 00.017

Number of INS: 387

Function: Antioxidant

Number of food category	Food name/category	Maximum level g/kg	Note
02.01	Fats and oils essentially free from water	0.5	

Glycerol Ester of Hydrogenated Rosin

Number of CNS: 10.013

Number of INS:

Function: Emulsifier

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruit	0.5	
14.02.03	Fruit and vegetable juice (nectar) drink	0.1	
14.04.02.02	Flavored drink (including fruit flavor drink, milk-flavored, tea-flavored or other flavor drink (limited to fruit flavor drink)	0.1	

Calcium hydroxide

Number of CNS: 01.202

Number of INS: 526

Function: Acidity regulator

Number of food category	Food name/category	Maximum level g/kg	Notes
01.03	Milk powder (including sweetened milk powders), cream powder and powder analogues	Appropriate amount as required in production	
13.01	Infant formulae and follow-up formulae	Appropriate amount as required in production	
13.05.01	Formulated food for pregnant and lactating women	Appropriate amount as required in production	

Potassium hydroxide

Number of CNS: 01.203

Number of INS: 525

Function: Acidity regulator

Number of food category	Food name/category	Maximum level g/kg	Note
13.01	Infant formulae and follow-up formulae	Appropriate amount as required in production	
13.05.01	Formulated foods for pregnant and lactating women	Appropriate amount as required in production	

Sunset Yellow, Sunset Yellow Aluminum Lake

Number of CNS: 08.006

Number of INS: 110

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
01.01.02	Recombined milks (including flavored milk and other liquid milks that use non-dairy ingredients)	0.05	As per sunset yellow
01.02.02	Flavored fermented milk	0.05	As per sunset yellow

01.04.02	Recombined condensed milk, including sweet condensed milk, flavored sweet condensed milk, and other recombined condensed milk that uses non-diary ingredients	0.05	As per sunset yellow
03.0	Frozen drinks including sherbet and sorbet (exclusive of 03.4 edible ices	0.09	As per sunset yellow
04.01.02.04	Canned fruit (limited to canned water melon sauce)	0.1	As per sunset yellow
04.01.02.05	Jams, marmalades	0.5	As per sunset yellow
04.01.02.08	Candied and preserved fruits	0.1	As per sunset yellow
04.01.02.09	Fruit and vegetable for decoration	0.2	As per sunset yellow
04.04.01.06	Cooked bean product	0.1	As per sunset yellow
04.05.02	Processed nuts and seeds	0.1	As per sunset yellow
05.0	Cocoa product, chocolate and chocolate products (including imitation chocolate and chocolate substitutes) and candy (exclusive of 05.01.01 cocoa product, 05.04 decoration (e.g., for fine bakery wares), toppings and sweet sauces)	0.1	As per sunset yellow
05.02.06	Panned confectionary	0.3	As per sunset yellow
05.03	Candy and chocolate coating	0.2	As per sunset yellow
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry)	0.3	As per sunset yellow
06.05.02.02	Shrimp-flavored starch flake	0.1	As per sunset yellow
07.02.04	Decoration on pastries	0.1	As per sunset yellow
07.04	Bakery product fillings (limited to fillings for biscuits, cookies, crackers)	0.1	As per sunset yellow
07.04	Bakery product (limited to pudding and pastries)	0.3	As per sunset yellow
11.05.01	Fruit flavoring syrup	0.3	As per sunset yellow
11.05.02	Other flavor syrup	0.5	As per sunset yellow
12.10	Blended condiment	0.2	As per sunset yellow
12.10.02	Semi-solid blended condiment	0.5	As per sunset yellow
14.02.03	Fruit and vegetable juice (nectar) drink	0.1	As per sunset yellow
14.03.01	Milk containing beverage	0.05	As per sunset yellow
14.03.02	Plant protein containing drink	0.1	As per sunset yellow
14.04.01	Carbonated drink	0.1	As per sunset yellow
14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor or other flavor drink (limited to fruit flavor drink)	0.1	As per sunset yellow
14.06	Powdered drink	0.6	As per sunset yellow
14.07	Lactobacillus drink	0.1	As per sunset yellow
15.02	Integrated alcoholic beverage	0.1	As per sunset yellow
16.01	Jelly	0.025	As per sunset yellow; for jelly powder, amount to increase by times of dilution
16.05.01	Fried snack	0.1	As per sunset yellow
16.06	Puffed and extruded-type food	0.1	As per sunset yellow

Emulsifying Silicon Oil

Number of CNS: 03.001

Number of INS:

Function: Antifoaming agent

Number of food category	Food name/category	Maximum level g/kg	Notes
14.0	Beverage (except for 14.01 packaged drinking water)	0.01	Measured as per dimethyl silicone polymer; for powdered drink, amount to increase by times of dilution
16.07	Other composition foods (for fermentation process)	0.2	

Calcium Lactate

Number of CNS: 01.310

Number of INS: 327

Function: Acidity regulator, antioxidant, emulsifier, firming agent and stabilizer, thickener

Number of food category	Food name/category	Maximum level g/kg	Note
05.02	Candy	Appropriate amount as required in production	
12.10	Blended condiment (limited to condiment for fried potato chips)	10.0	
16.05.01	Fried snack (limited to fried potato chips)	1.0	

Nisin

Number of CNS: 17.019

Number of INS: 234

Function: Preservative

Number of food category	Food name/category	Maximum level g/kg	Note
01.0	Milk and dairy products (excluding products of food covered in 01.01.01 and 13.0)	0.5	
04.03.02.04	Canned edible fungi and seaweeds	0.2	
06.04.02.01	Canned assorted cereal porridge		
08.02	Pre-processed meat product	0.5	
08.03	Heat-treated processed meat, poultry and game products	0.5	
14.0	Beverage (exclusive of 14.01 packaged drinking water)	0.2	

Sodium Lactate

Number of CNS: 15.012

Number of INS: 325

Function: Humectant, acidity regulator, antioxidant, bulking agent, thickener, stabilizer

Number of food category	Food name/category	Maximum level g/kg	Note
06.03.02.01	Fresh pastas and noodles and similar products (e.g. unboiled noodles, and "skins" or crusts for dumplings, wontons, shuo mai)	2.4	

Lactitol

Number of CNS: 19.014

Number of INS: 966

Function: Emulsifier, thickener, stabilizer, sweetener

Number of food category	Food name/category	Maximum level g/kg	Note
01.02.01	Plain fermented milk (full cream, partly skimmed, skimmed)	30.0	
01.05.01	Cream	Appropriate amount as required in production	
12.09	Spices	Appropriate amount as required in production	

Lactoferrin

Number of CNS: 00.019

Number of INS:

Function: Other (ferrum absorbefacient)

Number of food category	Food name/category	Maximum level g/kg	Note
13.01	Infant formulae and follow-up formulae	1.0	

Thiabendazole (TBZ)

Number of CNS: 17.018

Number of INS: 233

Function: Preservative

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruit	0.02	
04.02.01	Fresh vegetable (limited to garlic bolts and green peppers)	0.01	Level of residue: = 2 mg/kg

Tripolyglyceryl Monostearate

Number of CNS: 10.021

Number of INS:

Function: Emulsifying agent, anti-foaming agent

Number of food category	Food name/category	Maximum level g/kg	Note
03.01	Ice cream	3.0	

07.01	Breads and rolls	0.1
07.02	Pastries	0.1

Sodium Tripolyphosphate

Number of CNS: 15.003

Number of INS: 451 i

Function: Humectant

Number of food category	Food name/category	Maximum level g/kg	Note
01.0	Milk and dairy products (excluding foods under 01.01.01, 13.0)	5.0	
03.01	Ice cream	5.0	
06.04.02.01	Canned assorted cereal porridge	1.0	
06.07	Pre-cooked (instant) noodles and rice	5.0	
08.02	Pre-processed meat products	5.0	
08.03	Heat-treated processed meat, poultry and game products (exclusive of 08.03.08 canned meat product)	5.0	
08.03.08	Canned meat product	1.0	
14.02.03	Fruit and vegetable juice (nectar) drink	1.0	
14.03	Plant protein containing drink	1.0	
14.05.01	Tea drink	1.0	

Sucralose

Number of CNS: 19.016

Number of INS: 955

Function: Sweetener

Number of food category	Food name/category	Maximum level g/kg	Note
01.01.02.01	Flavored milk	0.3	
01.02.02	Flavored fermented milk	0.3	
01.03.02	Recombined milk powders and cream powder, including flavored milk powders and flavored cream powders)	1.0	
03.0	Frozen drink (exclusive of 03.04 edible ice)	0.25	
04.01.02.02	Dried fruit	0.15	
04.01.02.04	Canned fruit	0.25	
04.01.02.05	Jams, marmalades	0.45	
04.01.02.08	Candied and preserved fruits	1.5	
04.01.02.12	Cooked or fried fruit	0.15	
04.02.02.03.01	Vegetable in soy sauce	0.25	
04.02.02.03.02	Salad vegetable	0.25	
05.02	Candy	1.5	
06.06	Instant cereals, including rolled oats	1.0	
07.0	Bakery wares	0.25	
11.04	Table-top sweeteners, including those containing high-intensity sweeteners	0.05g/serving	
12.03	Vinegar	0.25	
12.04	Soy sauce	0.25	
12.05	Bean/wheat paste and products	0.25	

12.09.03	Spiced pastes (e.g. mustard seasonings, wasabi)	0.4	
12.10	Blended condiment	0.25	
12.10.02.01	Mayonnaise, salad dressing	1.25	
14.0	Beverage (exclusive of 14.01 packaged drinking water)	0.25	For powdered drink, amount to increase by times of dilution
14.02.02	Concentrated fruit/vegetable juice (pulp)	1.25	
14.06	Powdered drink	1.25	
15.02	Integrated alcoholic beverages	0.25	
15.03	Fermented alcoholic beverages	0.65	
16.01	Jelly	0.45	

Mulberry Red

Number of CNS: 08.129

Number of INS:

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.02.08.06	Soft gums	5.0	
05.02	Candy	2.0	
14.02.03	Fruit and vegetable juice (nectar) drink	1.5	
14.04.02.02	Flavored drinks, including fruit flavor drink, milk flavor, tea flavor or other flavor drink (limited to fruit flavor drink)	1.5	
15.03.03	Fruit wine	1.5	
16.01	Jelly	5.0	In case of being used in jelly powder, the level of use will increase by times of preparation

Artemisia Gum(sa-hao seed gum)

Number of CNS: 20.037

Number of INS:

Function: Thickener

Number of food category	Food name/category	Maximum level g/kg	Note
06.03.01.02	Wheat flour for dumplings	0.3	
06.03.02.02	Dried pastas and noodles and similar products (limited to fine dried noodles)	0.3	
06.04.02	Products originated from cereal and grains other than rice and wheat	0.3	
06.07	Pre-cooked (instant) noodles and rice	0.3	
08.02	Pre-processed meat products	0.5	
08.03.04	Western hams (smoked, cooked hams)	0.5	
08.03.05	Sausage	0.5	

09.02.03	Frozen minced and creamed fish products (including fish balls, etc.)	0.5
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Hippophae Rhamnoides Yellow

Number of CNS: 08.124

Number of INS:

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
02.01.01.02	Hydrogenated vegetable oil	1.0	
07.02.04	Decoration on pastries	1.5	

Sorbitan monolaurate (Span 20), Sorbitan monopalmitate (Span 40), Sorbitan monostearate (Span 60), Sorbitan tristearate (Span 65), Sorbitan monooleate (Span 80)

Number of CNS: 10.024, 10.008, 10.003, 10.004, 10.005

Number of INS: 493, 495, 491, 492, 494

Function: Emulsifier

Number of food category	Food name/category	Maximum level g/kg	Note
01.01.02	Recombined milks (include flavored milk and other liquid milks that use non-diary ingredients)	3.0	
01.05	Cream and similar products	10.0	
02.0	Fat, oil and emulsified fat product (exclusive of 02.01.01.01 vegetable oil)	15.0	
02.01.01.02	Hydrogenated vegetable oil	10.0	
02.02	Emulsified fat product in liquid oil form	10.0	
03.01	Ice cream	3.0	
04.01.01.02	Surface-treated fresh fruit	Appropriate amount as required in production	
04.02.01.02	Surface-treated fresh vegetable	Appropriate amount as required in production	
04.04	Bean product	1.6	Measured as per use level of 1000g of soybean
05.01	Cocoa products, chocolate and chocolate products, including imitation & chocolate substitutes	10.0	
05.02.03	Milk fat candy, caramel, toffee	3.0	
07.01	Breads and rolls	3.0	
07.02	Pastries	3.0	
07.02.03	Moon cakes	1.5	
07.03	Biscuit, cookies, crackers	3.0	
14.02.03	Fruit and vegetable juice (nectar) drink	3.0	
14.03.02	Plant protein containing drink	6.0	
14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor or other flavor drink (limited to fruit flavor)	0.5	

	drink)	
14.06	Powdered drink	3.0
14.06.03	Instant coffee	10.0
16.04.01	Dried yeast	10.0
16.07	Other composite foods (clouding agent for beverage)	0.05

Sorbic Acid, Potassium Sorbate

Number of CNS: 17.003, 17.004

Number of INS: 200, 202

Function: Preservative, antioxidant, stabilizer

Number of food category	Food name/category	Maximum level g/kg	Note
01.06	Cheese	1.0	Measured as per sorbic acid
02.01.01.02	Hydrogenated vegetable oil	1.0	Measured as per sorbic acid
03.03	Flavored ice, ice bar product	0.5	Measured as per sorbic acid
04.01.01.02	Surface treated fresh fruit	0.5	Measured as per sorbic acid
04.01.02.05	Jams, marmalades	1.0	Measured as per sorbic acid
04.01.02.08	Candied and preserved fruits	0.5	Measured as per sorbic acid
04.02.01.02	Surface-treated fresh vegetable	0.5	Measured as per sorbic acid
04.02.02.03.01	Vegetables in soy sauce	0.5	Measured as per sorbic acid
04.02.02.03.02	Salted vegetable (limited to instant dried bamboo)	1.0	Measured as per sorbic acid
04.02.02.03.02	Salted vegetable	0.5	Measured as per sorbic acid
04.03.02	Processed edible fungi and algae	0.5	Measured as per sorbic acid
04.04.01.03		1.0	Measured as per sorbic acid
05.02.03	Milk fat candy, caramel, toffee	1.0	Measured as per sorbic acid
05.02.05	Gelatinous candy	1.0	Measured as per sorbic acid
05.02.08	Dried bean curd product	1.5	
07.01	Breads and rolls	1.0	Measured as per sorbic acid
07.02	Pastries	1.0	Measured as per sorbic acid
07.04	Fillings for pastries	1.0	Measured as per sorbic acid
08.03	Heat-treated processed meat, poultry and game product	0.075	Measured as per sorbic acid
08.03.05	Sausage	1.5	Measured as per sorbic acid
09.03	Semi-preserved fish and fishery	0.075	Measured as per

	products		sorbic acid
09.03.04	Dried fish and fishery products	1.0	Measured as per sorbic acid
09.06	Other fish and fishery products (limited to instant jelly fish)	1.0	Measured as per sorbic acid
10.03	Egg products (changed physical property)	0.075	Measured as per sorbic acid
11.05	Flavored syrup	1.0	Measured as per sorbic acid
12.03	Vinegar	1.0	Measured as per sorbic acid
12.04	Soy sauce	1.0	Measured as per sorbic acid
12.05	Bean/wheat paste and product	0.5	Measured as per sorbic acid
12.10	Blended condiment	1.0	Measured as per sorbic acid
14.0	Beverage except for 14.01 packaged drinking water	0.5	Measured as per sorbic acid; for powdered drink, amount to increase by times of dilution
14.02.02	Concentrated fruit/vegetable juice (pulp) (limited to food industry)	2.0	Measured as per sorbic acid
14.07	Lactobacillus beverage	1.0	Measured as per sorbic acid
15.02	Mixed liquor	0.2	Measured as per sorbic acid
15.03.01	Grape wine	0.6	Measured as per sorbic acid
15.03.03	Fruit wine	0.6	Measured as per sorbic acid
16.01	Jelly	0.5	Measured as per sorbic acid; for jelly powder, amount will increase by times of dilution
16.03	Collagen casing (sausage skin)	0.5	Measured as per sorbic acid

Sorbitol and sorbitol syrup

Number of CNS: 19.006

Number of INS: 420

Function: Sweetener, bulking agent, emulsifier, humectant, stabilizer, thickener

Number of food category	Food name/category	Maximum level g/kg	Note
02.03	Fat emulsions other than food in 02.02, including mixed and/or flavored products based on fat emulsions	Appropriate amount as required in production	
03.0	Frozen drink (exclusive of 03.04 edible ice)	Appropriate amount as required in production	

04.02.02.03.01	Vegetable in soy sauce	Appropriate amount as required in production
04.02.02.03.02	Salted vegetable	Appropriate amount as required in production
05.02	Candy	Appropriate amount as required in production
07.01	Breads and rolls	Appropriate amount as required in production
07.02	Pastries	Appropriate amount as required in production
07.03	Biscuits, cookies, crackers	Appropriate amount as required in production
09.02.03	Frozen minced and creamed fish products, including fish balls	0.5
12.0	Condiment	Appropriate amount as required in production
14.0	Beverage except for packaged drinking water in 14.01	Appropriate amount as required in production
16.05.01	Fried snack	Appropriate amount as required in production
16.07	Other composite foods (for process of bean products)	Appropriate amount as required in production
16.07	Other composite foods (for process of sugar refining)	Appropriate amount as required in production
16.07	Other composite foods (for brewing process)	Appropriate amount as required in production

Sodium Diacetate

Number of CNS: 17.013

Number of INS: 262 ii

Function: Preservative

Number of food category	Food name/category	Maximum level g/kg	Note
02.01	Fats and oils essentially free from water	1.0	
04.04.01.02	Dried bean curd products	1.0	
04.04.01.03	Dried bean curd product derivatives	1.0	
06.01	Crude cereals	1.0	
06.02.01	Rice	0.2	Level of residue: =0.03g/kg
07.02	Pastries	4.0	
08.02	Pre-processed meat products	3.0	
08.03	Heat-treated processed meat, poultry and game products	3.0	
12.0	Condiment	2.5	
12.10	Blended condiment	10.0	
16.05.01	Fried snacks (limited to fried potato chips)	1.0	

Diacetyl tartaric acid ester of mono(di)glycerides (DATAE)

Number of CNS: 10.010

Number of INS: 472 e

Function: Emulsifier, thickener

Number of food category	Food name/category	Maximum level g/kg	Note
01.02.01	Pure fermented milk (full cream, partly skimmed, skimmed)	Appropriate amount as required in production	
01.05.01	Cream	Appropriate amount as required in production	
02.02.01.01	Butter and concentrated butter	10.0	
06.03.02.01	Fresh pasta (e.g. noodles and "skins" or crusts for dumplings, wontons, shuo mai)	10.0	
06.03.02.02	Dried noodles	10.0	
11.01.02	Other sugars and syrups (e.g., brown sugar, maple syrup)	Appropriate amount as required in production	
12.09	Spices	0.001	

Pentaerythritol ester of wood rosin

Number of CNS: 14.005

Number of INS:

Function: Coating agent, chewing gum base

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruit	0.09	
04.02.01.02	Surface-treated fresh vegetable	0.09	

Carmoisine (Azorubine)

Number of CNS: 08.013

Number of INS: 122

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	0.05	
05.0	Cocoa product, chocolate and chocolate product, including imitation chocolate and chocolate substitute) and candy	0.05	
07.04	Fillings for pastries (limited to fillings for biscuits)	0.05	

Jujube pigment

Number of CNS: 08.133

Number of INS:

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
04.02.02.03.01	Vegetable in soy sauce	1.0	
04.02.02.03.02	Salted vegetable	1.0	
05.02	Candy	0.2	
07.02	Pastries	0.2	
12.04	Soy sauce and derivatives	1.0	
14.02.03	Fruit and vegetable juice (nectar) drink	1.0	
14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor or other flavor drink (limited to fruit flavor drink)	1.0	

Sodium carboxy methyl starch

Number of CNS: 20.012

Number of INS:

Function: Thickener

Number of food category	Food name/category	Maximum level g/kg	Note
03.01	Ice cream	0.06	
04.01.02.05	Jams, marmalades	0.1	
07.01	Breads and rolls	0.02	
12.05	Bean paste, wheat paste and derivatives	0.1	

Calcium Carbonate

Number of CNS: 13.006

Number of INS: 170.

Function: Flour treatment agent, bulking agent, stabilizer

Number of food category	Food name/category	Maximum level g/kg	Note
06.03.01	Wheat flour	0.03	To be used as diluent agent of benzoyl peroxide

Potassium Carbonate

Number of CNS: 01.301

Number of INS: 501.

Function: Acidity regulator

Number of food category	Food name/category	Maximum level g/kg	Note
06.03.02	Wheat flour product	Appropriate amount as required in production	
13.01	Infant formula and follow-up formula	Appropriate amount as required in production	

Magnesium Carbonate

Number of CNS: 13.005

Number of INS: 504.

Function: Flour treatment agent

Number of food category	Food name/category	Maximum level g/kg	Note
06.03.01	Wheat flour	1.5	
14.06.02	Protein containing solid drink (cocoa powder solid drink)	10.0	

Sodium Carbonate

Number of CNS: 01.302

Number of INS: 500.

Function: Acidity regulator

Number of food category	Food name/category	Maximum level g/kg	Note
06.03.02	Wheat flour product	Appropriate amount as required in production	
07.02	Pastries	Appropriate amount as required in production	

Potassium hydrogen carbonate

Number of CNS: 01.307

Number of INS: 501 ii

Function: Acidity regulator

Number of food category	Food name/category	Maximum level g/kg	Note
13.01	Infant formula and follow-up formula	Appropriate amount as required in production	
13.02	Weaning foods for infants and growing children	Appropriate amount as required in production	

Sodium Sesquicarbonate

Number of CNS: 01.305

Number of INS: 500 iii

Function: Acidity regulator

Number of food category	Food name/category	Maximum level g/kg	Notes
01.0	Milk and dairy products (excluding foods under 01.01.01, 13.0)	Appropriate amount as required in production	01.01.01 pure milk refers to ewe milk only
07.02	Pastries	Appropriate amount as required in production	
07.03	Biscuits, cookies, crackers	Appropriate amount as required in production	

Sodium Saccharin

Number of CNS: 19.001

Number of INS: 954

Function: Sweetener, flavor enhancer

Number of food category	Food name/category	Maximum level g/kg	Note
03.0	Frozen drink (except for 03.04 edible ice)	0.15	Measured as per saccharin
04.01.02.02	Dried fruit (limited to dried mango, dried fig)	5.0	Measured as per saccharin
04.01.02.08	Candied and preserved fruits	1.0	Measured as per saccharin
04.01.02.08.02	Candied fruit	5.0	Measured as per saccharin
04.01.02.08.04	Liquorice products (e.g. preserved plum, nine-fold processed sugared dried orange peel)	5.0	Measured as per saccharin
04.01.02.08.05	Preserved hawthorn product	5.0	Measured as per saccharin
04.02.02.03.01	Vegetable in soy sauce	0.15	Measured as per saccharin
04.02.02.03.02	Salted vegetable	0.15	Measured as per saccharin
04.04.01.06	Cooked pulses and legumes, including soybean (spiced broad bean, parched pea)	1.0	Measured as per saccharin
04.05.02.01.01	Bakery/fried nuts and seeds with hulls	1.2	Measured as per saccharin
04.05.02.01.02	Bakery/fried nuts and seeds without hulls	1.0	Measured as per saccharin
07.01	Breads and rolls	0.15	Measured as per saccharin
07.02	Pastries	0.15	Measured as per saccharin
07.03	Biscuits, cookies, crackers	0.15	Measured as per saccharin
12.10	Blended condiment	0.15	Measured as per saccharin
14.0	Beverage (except for 14.01 packaged drink water)	0.15	Measured as per saccharin; for powdered drink, amount to increase by times of dilution
15.02	Integrated alcoholic beverages	0.15	Measured as per saccharin

Tertiary Butylhydroquinone (TBHQ)

Number of CNS: 04.007

Number of INS: 319

Function: Antioxidant

Number of food category	Food name/category	Maximum level g/kg	Note
02.0	Fats and oils and fat emulsion	0.2	
04.05.02.03	Canned nuts and seeds	0.2	
06.07	Pre-cooked (instant) noodles and rice	0.2	
07.03	Biscuits, cookies, crackers	0.2	
08.02.02	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	0.2	
09.03.04	Dried fish and fishery products	0.2	
16.05	Fried food	0.2	

L-a-Aspartyl-N-(2,2,4,4-tetramethyl-3-thietanyl)-D-alanihamide (Alitame)

Number of CNS: 19.013

Number of INS: 956

Function: Sweetener

Number of food category	Food name/category	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	0.1	
04.01.02.08.04	Liquorice products (e.g. preserved plum, preserved prune, nine-fold processed sugared dried orange peel)	0.3	
05.02.08	Gum-based candy	0.3	
11.04	Table-top sweetener	0.15g/bag, tablet	
14.0	Beverage excluding 14.01 packaged drinking water	0.1	For powdered drink, amount to increase by times of dilution
16.01	Jelly	0.1	For jelly powder, the level of use will be increased by times of preparation

Natural Amaranthus Red

Number of CNS: 08.130

Number of INS:

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Notes
04.01.02.08	Candied and preserved fruit	0.25	
04.01.02.09	Fruit preparations, fruit toppings/sauces	0.25	
05.02	Candy	0.25	
07.02.04	Decoration on pastries	0.25	
14.02..03	Fruit and vegetable juice (nectar)	0.25	

	drinks		
14.04.01	Carbonated drink	0.25	
14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor or other flavor drink (limited to fruit flavor drink)	0.25	
15.02	Integrated alcoholic beverage	0.25	
16.01	Jelly	0.25	For jelly powder, the level of use will increase by times of preparation

Sesbania Gum

Number of CNS: 20.021

Number of INS:

Function: Thickener

Number of food category	Food name/category	Maximum level g/kg	Note
03.01	Ice cream	5.0	
06.03.02.02	Dried pastas and noodles and similar product	2.0	
06.07	Pre-cooked (instant) noodles and rice	2.0	
07.01	Breads and rolls	2.0	
14.03.02	Plant protein containing drink	1.0	

Stevioside

Number of CNS: 19.008

Number of INS: 960

Function: Sweetener

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.02.08	Candied and persevered fruit	Appropriate amount as required in production	
04.05.02.01	Bakery/fried nuts and seeds	Appropriate amount as required in production	
05.02	Candy	Appropriate amount as required in production	
07.02	Pastries	Appropriate amount as required in production	
12.0	Condiment	Appropriate amount as required in production	
14.0	Beverage (except for 14.01 packaged drinking water)	Appropriate amount as required in production	
16.05.01	Fried snack	Appropriate amount as required in production	

Dehydroacetic acid, Sodium Dehydroacetate

Number of CNS: 17.009 (i), 17.009 Number of INS: 265, 266

(ii)

Function: Preservative

Number of food category	Food name/category	Maximum level g/kg	Note
02.02.01.01	Butter and concentrated butter	0.3	
04.02.02.03.01	Vegetable in soy sauce	0.3	
04.02.02.03.02	Salted vegetable	0.3	
04.04.02	Fermented bean product	0.3	
07.01	Breads and rolls	0.5	
07.02	Pastries	0.5	
07.04	Fillings for pastries	0.5	
12.10	Blended condiment	0.5	
14.02.01	Fruit and vegetable juice (nectar)	0.3	

Deacetylated Chitin (Chitosan)

Number of CNS: 20.026

Number of INS:

Function: Thickener, Coating agent

Number of food category	Food name/category	Maximum level g/kg	Note
06.02.01	Rice	0.1	
08.03.04	Western hams (smoked, cooked hams)	6.0	
08.03.05	Sausage	6.0	

Vitamin E (dl- α -Tocopherol)

Number of CNS: 04.016

Number of INS: 307

Function: Antioxidant

Number of food category	Food name/category	Maximum level g/kg	Notes
02.01	Fats and oils essentially free from water	Appropriate amount as required in production	
06.06	Instant cereals, including rolled oats	0.085	
12.10.01.01	Solid mixes for soups and broths	Appropriate amount as required in production	
16.05.01	Fried snack	0.2	Measured as per fats

Stabilized chlorine dioxide (Flour treatment agent)

Number of CNS: 17.028

Number of INS: 926

Function: Preservative

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruit	0.01	
04.02.01.02	Surface-treated fresh vegetable	0.01	
09.0	Fish and fishery products, including mollusks, crustaceans and echinoderms (limited to fish)	0.05	

processing)

Amaranth, Amaranth Aluminum Lake**Number of CNS:** 08.001**Number of INS:** 123**Function:** Coloring

Number of food category	Food name/category	Maximum level g/kg	Notes
03.0	Frozen drink, except for 03.04 edible ice	0.025	As per amaranth
04.01.02.05	Jams, marmalades	0.3	As per amaranth
04.01.02.08	Preserved surface-drying fruit	0.05	As per amaranth
04.01.02.09	Fruit and vegetables for decoration purposes	0.1	As per amaranth
04.02.02.03.02	Salted vegetable	0.05	As per amaranth
05.0	Cocoa product, chocolate and product (including chocolate imitation and chocolate substitutes), and candy	0.05	As per amaranth
07.02.04	Decoration on pastries	0.05	As per amaranth
07.04	Fillings for pastries (limited to fillings for biscuits)	0.05	As per amaranth
11.05.01	Fruit flavored syrup	0.3	As per amaranth
12.10.01.01	Solid mixes for soups and broths	0.2	As per amaranth
14.02.03	Fruit and vegetable juice (nectar) drink	0.05	As per amaranth; for high-sugar fruit and vegetable juice (nectar) drinks, the additive will be added according to diluting times.
14.04.01	Carbonated drink	0.05	As per amaranth
14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor or other flavor drink (limited to fruit flavor drink)	0.05	As per amaranth; for high-sugar fruit and vegetable juice (nectar) drinks, the additive will be added according to diluting times.
15.02	Integrated alcoholic beverage	0.05	As per amaranth
16.01	Jelly	0.05	As per amaranth; in case of being used in jelly powder, the level of use will increase by diluting times

Acorn Shell Brown

Number of CNS: 08.126

Number of INS:

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
14.04.01.01	Cola type carbonated drink	1.0	
15.02	Integrated alcoholic beverage	0.3	

Sodium nitrate, potassium nitrate

Number of CNS: 09.001, 09.003

Number of INS: 251, 252

Function: Coloring fixatives, preservative

Number of food category	Food name/category	Maximum level g/kg	Note
08.02.02	Pre-processed meat products	0.5	As per sodium nitrite,potassium, residue level = 30 mg/kg
08.03.01	Thick gravy cooked meat	0.5	As per sodium nitrite,potassium, residue level = 30 mg/kg
08.03.02	Smoked, baked or grilled meat product	0.5	As per sodium nitrite,potassium, residue level = 30 mg/kg
08.03.03	Fried meat product	0.5	As per sodium nitrite,potassium, residue level = 30 mg/kg
08.03.04	Western ham	0.5	As per sodium nitrite,potassium, residue level = 30 mg/kg
08.03.05	Sausages	0.5	As per sodium nitrite,potassium, residue level = 30 mg/kg
08.03.06	Fermented meat product	0.5	As per sodium nitrite,potassium, residue level = 30 mg/kg

Octyl and Decyl Glycerate

Number of CNS: 10.018

Number of INS:

Function: Emulsifier

Number of food category	Food name/category	Maximum level g/kg	Note
01.03	Milk powders (including sweetened milk powders) and cream powders and powder analogues (except for pure milk powders)	Appropriate amount as required in production	
02.01.01.02	Hydrogenated vegetable oil	Appropriate amount as required in production	
03.01	Ice cream	Appropriate amount as required in production	
05.0	Cocoa product, chocolate and chocolate product, (including imitation chocolate, chocolate substitutes) and candy	Appropriate amount as required in production	
14.0	Beverage (except for 14.01 packaged drinking water)	Appropriate amount as required in production	

Octylphenol Polyoxyethylene

Number of CNS: 14.006

Number of INS:

Function: Coating agent

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruit	0.075	
04.02.01.02	Surface-treated fresh vegetable	0.075	

Starch Aluminum Octenylsuccinate

Number of CNS: 20.038

Number of INS:

Function: Thickener, anti-caking agent, emulsifier

Number of food category	Food name/category	Maximum level g/kg	Note
05.0	Cocoa product, chocolate and chocolate product (including imitation chocolate, and chocolate substitutes) and candy	Appropriate amount as required in production	
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry meats), breaders, frying powder	Appropriate amount as required in production	
06.07	Pre-cooked (instant) noodles and rice	Appropriate amount as required in production	
12.10.01	Solid blended condiment	Appropriate amount as required in production	
12.10.02	Semi-solid blended condiment	Appropriate amount as required in production	

14.06	Powdered drink	Appropriate amount as required in production
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New Red, New Red Aluminum Lake

Number of CNS: 08.004

Number of INS:

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.02.08.02	Preserved surface-drying fruit	0.05	As per new red
04.01.02.09	Fruit preparations, fruit toppings/sauces	0.1	As per new red
05.0	Cocoa product, chocolate and chocolate product (including imitation chocolate, and chocolate substitutes) and candy	0.05	As per new red
07.02.04	Decoration on pastries	0.05	As per new red
14.02.03	Fruit and vegetable juice (nectar) drinks	0.05	As per new red
14.04.01	Carbonated drink	0.05	As per new red
14.04.02.02	Flavored drinks, including fruit flavor drink, milk flavor, tea flavor or other flavor drink (limited to fruit flavor drink)	0.05	As per new red
15.02	Integrated alcoholic beverage	0.05	As per new red

Mesona chinensis benth extract

Number of CNS: 18.009

Number of INS:

Function: Stabilizer and coagulator

Number of food category	Food name/category	Maximum level g/kg	Note
04.04.01.01	Bean curds (northern-style, and southern-style bean curds, lactone bean curds, frozen bean curds	Appropriate amount as required in production	

Linseed Gum

Number of CNS: 20.020

Number of INS:

Function: Thickener

Number of food category	Food name/category	Maximum level g/kg	Notes
03.01	Ice creams	0.3	
06.03.02.02	Dried pastas and noodles and similar products	1.5	
08.03	Cooked meat product	5.0	
08.03.04	Western hams (smoked, cooked hams)	3.0	
08.03.05	Sausage	3.0	
14.0	Beverage (exclusive of 14.01	5.0	For powdered drink,

packaged drinking water)

amount to increase by
times of dilution**Potassium Ferrocyanide, Sodium Ferrocyanide****Number of CNS:** 02.001, 02.008**Number of INS:** 536, 535**Function:** Anti-caking agent

Number of food category	Food name/category	Maximum level g/kg	Note
12.01	Salt and salt substitute	0.01	Measured as per ferrocyanide radical

Sodium nitrite, potassium nitrite**Number of CNS:** 09.002, 09.004**Number of INS:** 250, 249**Function:** Coloring fixatives, preservative

Number of food category	Food name/category	Maximum level g/kg	Note
08.02.02	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	0.15	As per sodium nitrite, residue level = 30 mg/kg
08.03.01	Thick gravy cooked meat	0.15	As per sodium nitrite, residue level = 30 mg/kg
08.03.02	Smoked, baked or grilled meat product	0.15	As per sodium nitrite, residue level = 30 mg/kg
08.03.03	Fried meat product	0.15	As per sodium nitrite, residue level = 30 mg/kg
08.03.04	Western ham	0.15	As per sodium nitrite, residue level = 30 mg/kg
08.03.05	Sausage	0.15	As per sodium nitrite, residue level = 30 mg/kg
08.03.06	Fermented meat product	0.15	As per sodium nitrite, residue level = 30 mg/kg
08.03.08	Canned meat product	0.15	As per sodium nitrite, residue level = 30 mg/kg

Carmine Cochineal

Number of CNS: 08.145

Number of INS: 120

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
01.02.02	Flavored fermented milk	0.05	As per ponceau 4 R acid
01.03.02	Recombined milk powders and cream powder (including flavoring milk powder and cream powder)	0.6	As per ponceau 4 R acid
01.04.02	Recombined condensed milk (including sweet condensed milk, flavoring sweet condensed milk and other recombined condensed milk using non-dairy ingredients)	0.05	As per ponceau 4 R acid
03.0	Frozen drink (exclusive of 03.04 edible ice)	0.15	As per ponceau 4 R acid
05.02	Candy	0.05	As per ponceau 4 R acid
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry)	Appropriate amount as required in production	As per ponceau 4 R acid
06.06	Instant cereals, including rolled oats	0.2	As per ponceau 4 R acid
07.02.02	Western-type pastries	0.05	As per ponceau 4 R acid
08.03.04	Western ham (smoked, cooked hams)	0.025	As per ponceau 4 R acid
08.03.05	Sausage	0.025	As per ponceau 4 R acid
12.10	Blended seasonings exclusive of 12.10.2 semi-solid blended seasonings	1.0	As per ponceau 4 R acid
12.10.02	Semi-solid blended seasonings	0.05	As per ponceau 4 R acid
14.02.03	Fruit and vegetable juice (nectar) drinks	0.1	As per ponceau 4 R acid
14.03	Protein containing drink	0.15	As per ponceau 4 R acid
14.04.01	Carbonated drink	0.02	As per ponceau 4 R acid
14.04.02.02	Flavored drinks, including fruit flavor drink, milk flavor, tea flavor or other flavor drink (limited to fruit flavor drink)	0.1	As per ponceau 4 R acid
15.02	Mixed liquor	0.2	As per ponceau 4 R acid
16.05.01	Fried snack	0.1	As per ponceau 4 R acid

Ponceau 4 R, Ponceau 4 R Aluminum Lake

Number of CNS: 08. 002

Number of INS: 124

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
			In case of being used in jelly powder, the level of use will increase by diluting times
01.01.02	Recombined milks (include flavored milk and other liquid milks that used non-dairy ingredients)	0.05	As per ponceau 4 R
01.02.02	Flavored and fruit fermented milk	0.05	As per ponceau 4 R
01.03.02	Recombined milk powders and cream powder (including flavoring milk powder and cream powder)	0.15	As per ponceau 4 R
01.04.02	Recombined condensed milk (including sweet condensed milk, flavoring sweet condensed milk and other recombined condensed milk using non-dairy ingredients)	0.05	As per ponceau 4 R
03.0	Frozen drink except for 03.04 edible ice	0.05	As per ponceau 4 R
04.01.02.05	Jams, marmalades	0.5	As per ponceau 4 R
04.01.02.08	Candied and preserved fruits	0.05	As per ponceau 4 R
04.01.02.09	Fruit and vegetable for decoration	0.1	As per ponceau 4 R
04.02.02.03.02	Salted vegetable	0.05	As per ponceau 4 R
05.0	Cocoa product, chocolate and chocolate products imitation chocolate, chocolate substitutes, chocolate-like products with cocoa substitutes, Candy, with sugar or sugar free (excluding beverage), except for 05.04 Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	0.05	As per ponceau 4 R
06.05.02.02	Shrimp-flavored starch flakes	0.05	As per ponceau 4 R
07.02.04	Decoration on pastries	0.05	As per ponceau 4 R
07.04	Fillings for pastries (limited to fillings for biscuits and cakes)	0.05	As per ponceau 4 R
08.03.09	Edible animal casings	0.025	As per ponceau 4 R
11.05	Flavoring syrup	0.2	As per ponceau 4 R
11.05.01	Fruit flavor syrup	0.5	As per ponceau 4 R
12.10.02	Semi-solid blended seasonings, except for 12.10.02.01 mayonnaise, salad dressing	0.5	As per ponceau 4 R
12.10.02.01	Mayonnaise, salad dressing	0.2	As per ponceau 4 R
14.02.03	Fruit and vegetable juice (nectar) drink	0.05	As per ponceau 4 R
14.03.01	Milk containing drink	0.05	As per ponceau 4 R
14.03.02	Plant protein containing drink	0.025	As per ponceau 4 R

14.04.01	Carbonated drink	0.05	As per ponceau 4 R
14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor or other flavor drink (limited to fruit flavor drink)	0.05	As per ponceau 4 R
15.02	Integrated alcoholic beverage	0.05	As per ponceau 4 R
16.01	Jelly	0.05	As per ponceau 4 R; for jelly powder, amount to increase by times of dilution
16.03	Collagen casings (sausage skin)	0.025	As per ponceau 4 R
16.06	Puffed and extruded-type food	0.05	As per ponceau 4 R

Annatto Extract

Number of CNS: 08.144

Number of INS: 160b

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Notes
01.06.04	Processed cheese	0.6	
02.02.01.02	Margarine and similar products (e.g., butter-margarine blends)	0.05	
02.05	Other fat or fat products (limited to non-dairy creamer)	0.02	
05.01.02	Chocolate and chocolate products, and cocoa products other than that covered in 05.01.01	0.025	
06.03.02.04	Batters (e.g., for breading or batters for fish or poultry)	0.01	
06.06	Instant cereals, including rolled oats	0.07	
06.07	Pre-cooked (instant) noodles and rice	0.012	
07.02	Pastries	0.015	
08.03.04	Western hams (smoked or cooked)	0.025	
08.03.05	Sausage	0.025	
12.10	Blended seasonings	0.1	
14.0	Beverage, except for 14.01 packaged drinking water	0.02	For powdered drink, amount to increase by times of dilution
16.05.01	Fried snack (only limited fried potato chips)	0.01	

Hydrochloric acid

Number of CNS: 01.108

Number of INS: 507

Function: Acidity regulator

Number of food category	Food name/category	Maximum level g/kg	Notes
12.10.02.01	Mayonnaise, salad dressing	Appropriate amount as required in production	

Iron Oxide Red(black)**Number of CNS:** 08.014, 08.015**Number of INS:** 172 i, 172 ii**Function:** Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
05.03	Candy and chocolate products coating	0.02	

Chlorophyllin copper complex, sodium and potassium salts**Number of CNS:** 08.009**Number of INS:** 141 ii**Function:** Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
03.0	Frozen drink except for 03.04 edible ice	0.5	
04.02.02.04	Canned vegetable	0.5	
05.02	Candy	0.5	
07.02.04	Decoration on pastries	0.5	
07.03	Biscuits, cookies, crackers	0.5	
14.02.03	Fruit and vegetable juice (nectar) drink	Appropriate amount as required in production	
14.04.01	Carbonated drink	0.3	
14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor or other flavor drink (only limited to fruit flavor drink)	0.3	
15.02	Integrated alcoholic beverage	0.5	
16.01	Jelly	0.5	For jelly powder, amount to increase by times of dilution

Disodium ethylene-diamine-tetra actate**Number of CNS:** 18.005**Number of INS:** 386**Function:** Stabilizer, coagulator, antioxidant, preservative

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.02.05	Jams, marmalades	0.07	
04.02.02.03.01	Vegetable in soy sauce	0.25	
04.02.02.03.02	Salted vegetable	0.25	
04.02.02.04	Canned vegetable	0.25	
04.02.02.05	Vegetable puree (exclusive of tomato sauce)	0.07	
04.05.02.03	Canned nuts and seeds	0.25	
06.04.02.01	Canned assorted cereal porridge	0.25	
12.10	Blended condiment	0.075	
12.10.02.01	Mayonnaise, salad dressing	0.075	

β-Naphthol**Number of CNS:** 17.021**Number of INS:****Function:** Preservative

Number of food category	Food name/category	Maximum level g/kg	Notes
04.01.01.02	Surface-treated fresh fruits (only limited to citrus)	0.1	Level of residue: =70mg/kg

Sodium Acetate**Number of CNS:** 00.013**Number of INS:** 262 i**Function:** Acidity regulator, preservative

Number of food category	Food name/category	Maximum level g/kg	Note
12.10	Blended seasonings	10.0	
16.05.01	Fried snack (limited to fried potato chips)	1.0	

Acesulfame potassium (Aciculae-K)**Number of CNS:** 19.011**Number of INS:** 950**Function:** Sweetener

Number of food category	Food name/category	Maximum level g/kg	Note
01.02.02	Flavored and fruit fermented milk	0.35	
03.0	Frozen drink (exclusive of 03.04 Edible ice)	0.3	
04.01.02.04	Canned fruit	0.3	
04.01.02.05	Jams, marmalades	0.3	
04.01.02.08.01	Preserved fruit	0.3	
04.02.02.03.01	Vegetable in soy sauce	0.3	
04.02.02.03.02	Salted vegetable	0.3	
04.03.02	Processed edible fungi and algae	0.3	
04.05.02.01	Bakery/fried nuts and seeds	3.0	
05.02	Candy	2.0	
05.02.08.01	Sugar-free gum-based candy	4.0	
06.04.02.01	Assorted cereal porridge	0.3	
07.01	Breads and rolls	0.3	
07.02	Pastries	0.3	
11.04	Table-top sweeteners, including those containing high-intensity sweeteners	0.04 g/serving	
12.0	Condiment	0.5	
12.04	Soy sauce	1.0	
14.0	Beverage except for 14.01 packaged drinking water	0.3	For powdered drink, amount to increase by times of dilution
16.01	Jelly	0.3	For jelly powder, the level of use will increase by diluting

times

Ethoxy Quin**Number of CNS:** 17.010**Number of INS:****Function:** Preservative

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruit	Appropriate amount as required in production	Level of residue: =1 mg/kg

Isomerized lactose syrup**Number of CNS:** 00.003**Number of INS:****Function:** Other

Number of food category	Food name/category	Maximum level g/kg	Notes
01.01.01	Milk, whole milk, partially skimmed, skimmed., including reconstituted milk	1.5	
01.03	Milk powders (including sweetened milk powders) and cream powders and powder analogues	15.0	
07.03	Biscuits, cookies, crackers	2.0	
13.01	Infant formula and follow-up formula	15.0	
13.05.01	Formulated food for pregnant and lactating women	15.0	
14.0	Beverage except for 14.01 packaged drinking water	1.5	For powdered drink, amount to increase by times of dilution

Isoascorbic acid (erythorbic acid), sodium isoascorbate**Number of CNS:** 04.004, 04.018**Number of INS:** 315, 316**Function:** Antioxidant, color fixative

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.02.04	Canned fruit	1.0	Measured as per ascorbic acid
04.01.02.05	Jams, marmalades	1.0	Measured as per ascorbic acid
04.02.02.04	Canned vegetable	1.0	Measured as per ascorbic acid
05.04	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	1.0	Measured as per ascorbic acid
06.04.02.01	Candy	1.0	Measured as per ascorbic acid
08.02	Canned assorted cereal porridge	0.5	Measured as per ascorbic acid
08.03	Cooked meat product	0.5	
08.03.08	Canned meat product	1.0	Measured as per ascorbic acid
09.02	Frozen fish and fishery product	1.0	Measured as per

12.10.02	Semi-solid blended condiment	1.0	ascorbic acid
14.02.03	Fruit and vegetable juice (nectar) drink	0.15	Measured as per ascorbic acid
15.03.01	Grape wine	0.15	Measured as per ascorbic acid
15.03.05	Beer and malt beverage	0.04	Measured as per ascorbic acid

Isomaltulose (palatinose)**Number of CNS:** 19.003**Number of INS:****Function:** Sweetener

Number of food category	Food name/category	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 Edible ice)	Appropriate amount as required in production	
04.01.02.05	Jams, marmalades	Appropriate amount as required in production	
05.02	Candy	Appropriate amount as required in production	
07.01	Breads and rolls	Appropriate amount as required in production	
07.02	Pastries	Appropriate amount as required in production	
07.03	Biscuits, cookies, and crackers	Appropriate amount as required in production	
14.0	Beverage except for 14.01 packaged drinking water	Appropriate amount as required in production	
15.02	Integrated alcoholic beverage	Appropriate amount as required in production	

Stearic Acid (Octadecanoic Acid)**Number of CNS:** 14.009**Number of INS:** 570**Function:** Coating agent, chewing gum base

Number of food category	Food name/category	Maximum level g/kg	Note
05.0	Cocoa product, chocolate and chocolate product (including imitation chocolate and chocolate substitutes) and candy	1.2	

Calcium stearate**Number of CNS:** 10.039**Number of INS:** 470**Function:** Emulsifier, anti-caking agent

Number of food category	Food name/category	Maximum level g/kg	Note
12.10.01	Solid blended condiment	20.0	

Potassium stearate**Number of CNS:** 10.028**Number of INS:** 470**Function:** Emulsifier, anti-caking agent

Number of food category	Food name/category	Maximum level g/kg	Note
07.02	Pastries	0.18	
12.09.01	Spices	20.0	

Magnesium Stearate**Number of CNS:** 02.006**Number of INS:** 470**Function:** Emulsifier, anticaking agent

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.02.08	Candied and preserved fruit	0.8	
05.0	Cocoa product, chocolate and chocolate product (including imitation chocolate and chocolate substitutes) and candy	Appropriate amount as required in production	

Sodium Stearoyl Lactylate, calcium stearoyl lactylate**Number of CNS:** 10.011, 10.009**Number of INS:** 481 i, 482 i**Function:** Emulsifier, stabilizer

Number of food category	Food name/category	Maximum level g/kg	Note
02.02	Fat emulsions in liquid form	5.0	
05.04	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	2.0	
07.01	Breads and rolls	2.0	
07.02	Pastries	2.0	
07.03	Biscuit, cookies, crackers	2.0	
08.03.05	Sausage	2.0	
14.03.01	Milk containing drink	2.0	

Allura Red, Allura Aluminum Lake**Number of CNS:** 08.012**Number of INS:** 129**Function:** Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
03.0	Frozen drink except for 03.04 edible ice	0.07	Measured as per Allura Red
04.01.02.02	Dried fruit (limited to dried apples)	0.07	Measured as per Allura Red, for coloring and flavoring carrier of oat flakes
04.01.02.09	Fruit preparations, fruit toppings/sauces	0.05	Measured as per Allura Red

04.04.01.06	Cooked bean product	0.1	Measured as per Allura Red
04.05.02	Processed nuts and seeds	0.1	Measured as per Allura Red
05.0	Cocoa product, chocolate and chocolate product (including imitation chocolate and chocolate substitutes) and candy	0.3	Measured as per Allura Red
06.06	Instant cereals, including rolled oats (limited to cocoa corn flakes)	0.07	Measured as per Allura Red
07.02.04	Decoration on pastries	0.05	Measured as per Allura Red
07.04	Fillings for Pastries (limited to fillings for biscuits)	0.1	Measured as per Allura Red
08.03.04	Western hams (smoked and cooked)	0.025	Measured as per Allura Red
08.03.05	Sausage	0.015	Measured as per Allura Red
08.03.09	Edible animal casings	0.05	Measured as per Allura Red
11.05	Flavoring syrup	0.3	Measured as per Allura Red
12.10.01	Solid blended condiment	0.04	Measured as per Allura Red
12.10.02	Semi-solid blended condiment (except for 12.10.02.01 Mayonnaise, salad dressing)	0.5	Measured as per Allura Red
14.0	Beverage except for 14.01 packaged drinking water	0.1	Measured as per Allura Red, powdered drink amount to increase by times of dilution
14.06	Powdered drink	0.6	Measured as per Allura Red
15.02	Integrated alcoholic beverage	0.05	Exclusive of Allura Aluminum Lake
16.01	Jelly	0.025	Measured as per Allura Red; in case of being used in jelly powder, the level of use will increase by diluting times
16.03	Collagen casings (sausage skin)	0.05	Measured as per Allura Red
16.05.01	Fried snack	0.1	Measured as per Allura Red
16.06	Puffed and extruded-type food	0.1	Measured as per Allura Red

Corn Yellow**Number of CNS:** 08.116**Number of INS:****Function:** Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
02.01.01.02	Hydrogenated vegetable oil	5.0	
05.02	Candy	5.0	

Lauric Acid**Number of CNS:** 00.011**Number of INS:****Function:** Other

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.02	Processed fruit	3.0	For fruit and vegetable peeling
04.02.02	Processed vegetable	3.0	For fruit and vegetable peeling

Cowberry Red**Number of CNS:** 08.105**Number of INS:****Function:** Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	Appropriate amount as required in production	
14.02.03	Fruit and vegetable juice (nectar) drink	Appropriate amount as required in production	
14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor or other flavor drink (limited to fruit flavor drink)	Appropriate amount as required in production	

Spirulina blue(algae blue, lina blue)**Number of CNS:** 08.137**Number of INS:****Function:** Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
01.06	Cheese	0.8	
03.0	Frozen drink (exclusive of 03.04 edible ice)	0.8	
05.02	Candy	0.8	
14.02.03	Fruit and vegetable juice (nectar) drink	0.8	
14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor or other flavor drink (limited to fruit flavor drink)	0.8	

16.01	Jelly	0.8	When used in jelly powder, level of use to increase by times of dilution
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Gleditsia Sinensis Lam Gum

Number of CNS: 20.029

Number of INS:

Function: Thickener

Number of food category	Food name/category	Maximum level g/kg	Note
03.01	Ice cream	4.0	
06.03.01.02	Wheat flour for dumplings	4.0	
12.0	Condiment	4.0	
14.0	Beverage except for 14.01 packaged drinking water	4.0	For powdered drink, amount to increase by times of dilution

Sucrose Esters of Fatty Acid

Number of CNS: 10.001

Number of INS: 473

Function: Emulsifier

Number of food category	Food name/category	Maximum level g/kg	Notes Original application scope
01.01.02	Recombined milks (include flavored milk and other liquid milks that use non-diary ingredients)	3.0	
01.05	Cream and similar product	10.0	
02.01	Fats and oils essentially free from water (except for 02.1.1 Vegetable oils and fats)	10.0	
02.02	Emulsified fat product in liquid oil form	10.0	
03.0	Frozen drink except for 03.04 edible ice	1.5	
04.01.01.02	Surface-treated fresh fruit	1.5	
05.0	Cocoa product, chocolate and chocolate product (including imitation chocolate and chocolate substitutes) and candy	10.0	
06.03.02.01	Fresh pasta (e.g. noodles and "skins" or crusts for dumplings, wontons, shuo mai)	4.0	
06.03.02.02	Dried noodles	4.0	
06.04.02.01	Assorted cereal porridge	1.5	
06.07	Pre-cooked (instant) noodles and rice	4.0	
07.0	Bakery wares	3.0	
08.0	Meat and meat product	1.5	
10.01	Fresh egg	1.5	For fresh keeping of eggs
12.0	Condiment	5.0	
14.0	Beverage except for 14.01 packaged	1.5	For powdered drink,

drinking water

amount to increase by
times of dilution

16.07	Other composite foods (emulsifying natural pigment)	10.0
16.07	Other composite foods (limited to cooked dishes)	5.0

Gardenia Yellow**Number of CNS:** 08.112**Number of INS:****Function:** Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	0.3	
04.01.02.08.01	Preserved fruit	0.3	
04.05.02.03	Canned nuts and seeds	0.3	
05.0	Cocoa product, chocolate and chocolate product (including imitation chocolate and chocolate substitutes) and candy	0.3	
06.03.02.01	Fresh pastas and noodles and similar products (e.g. unboiled noodles, and "skins" or crusts for dumplings, wontons, shuo mai)	1.0	
06.03.02.02	Dried noodles	0.3	
06.07	Pre-cooked (instant) noodles and rice	1.5	
06.10	Fillings for grain products (limited to cream bun)	0.2	
07.02	Pastries	0.3	
14.02.03	Fruit and vegetable juice (nectar) drink	0.3	
14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor or other flavor drink (limited to fruit flavor drink)	0.3	
15.02	Integrated alcoholic beverage	0.3	
16.01	Jelly	0.3	When used in jelly powder, amount to increase by times of dilution
16.06	Puffed and extruded-type food	0.3	

Gardenia Blue**Number of CNS:** 08.123**Number of INS:****Function:** Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.02.05	Jams, marmalades	0.3	
05.02	Candy	0.3	
06.07	Pre-cooked (instant) noodles and rice	0.5	
07.02.04	Decoration on pastries	0.2	
14.02.03	Fruit and vegetable juice (nectar) drink	0.2	

14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor or other flavor drink (limited to fruit flavor drink)	0.2
15.02	Integrated alcoholic beverage	0.2

Phytic Acid (Inositol Hexaphosphoric Acid) , Sodium Phytate

Number of CNS: 04.006

Number of INS:

Function: Antioxidant

Number of food category	Food name/category	Maximum level g/kg	Notes
02.01	Fats and oils essentially free from water	0.2	
04.01.02	Processed fruit	0.2	
04.02.02	Processed vegetable	0.2	
05.04	Decorations (e.g., for fine bakery wares), toppings (non-fruit) and sweet sauces	0.2	
08.02.02	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	0.2	
08.03.01	Thick gravy cooked meat	0.2	
08.03.02	Smoked, baked or grilled meat product	0.2	
08.03.03	Fried meat product	0.2	
08.03.04	Western ham	0.2	
08.03.05	Sausages	0.2	
08.03.06	Fermented meat product	0.2	
09.01	Fresh fish and fishery products (limited to fresh-keeping of prawns)	Appropriate amount as required in production	Level of residue: = 20mg/kg
14.02.03	Canned or bottled (pasteurized) fruit and vegetable juice (nectar) drinks	0.2	

Vegetable carbon, carbon black

Number of CNS: 08.138

Number of INS: 153

Function: Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
05.02	Candy	5.0	
06.02.02	Rice product	5.0	
06.03.02	Wheat flour product	5.0	
07.02	Pastries	5.0	
07.03	Biscuits, cookies, crackers	5.0	

Secondary Butyamine

Number of CNS: 17.011

Number of INS:

Function: Preservative

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruits\	Appropriate amount as required in production	Level of residue: =0.005mg/kg for citrus (flesh), =0.009mg/kg for lichee (flesh), =0.001mg/kg for apple (flesh)
04.02.01	Fresh vegetable (limited to garlic bolts and green peppers)	Appropriate amount as required in production	Level of residue: = 3 mg/kg

Antioxidant of bamboo leaves

Number of CNS: 04.019

Number of INS:

Function: Antioxidant

Number of food category	Food name/category	Maximum level g/kg	Note
02.01	Fats and oils essentially free from water	0.5	
06.06	Instant cereals, including rolled oats	0.5	
07.0	Bakery food	0.5	
08.02.02	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts (brined meat, preserved pork, preserved duck, Chinese-style ham, Chinese sausage)	0.5	
08.03.01	Thick gravy cooked meat	0.5	
08.03.02	Smoked, baked or grilled meat product	0.5	
08.03.03	Fried meat product	0.5	
08.03.04	Western ham	0.5	
08.03.05	Sausages	0.5	
08.03.06	Fermented meat product	0.5	
09.0	Fish and fishery products, including mollusks, crustaceans and echinoderms	0.5	
14.02.03	Fruit and vegetable juice (nectar) drink	0.5	
14.05.01	Tea drink	0.5	
16.05	Fried food	0.5	
16.06	Puffed and extruded-type food	0.5	

Gromwell Red**Number of CNS:** 08.140**Number of INS:****Function:** Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
03.0	Frozen drink (exclusive of 03.04 edible ice)	0.1	
07.02	Pastries	0.1	
07.03	Biscuits, cookies, crackers	0.1	
07.04	Fillings for pastries (limited to fillings for biscuits)	0.1	
14.02.03	Fruit and vegetable juice (nectar) drink	0.1	
14.04.02.02	Flavored drink, including fruit flavor drink, milk flavor, tea flavor or other flavor drink (limited to fruit flavor drink)	0.1	
15.03.03	Fruit wine	0.1	

Shellac**Number of CNS:** 14.001**Number of INS:** 904**Function:** Coating agent, chewing gum base

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.01.02	Surface-treated fresh fruits (limited to citrus)	0.5	
04.01.01.02	Surface-treated fresh fruits (limited to apples)	0.4	
05.01	Cocoa products, chocolate and chocolate products, including imitation & chocolate substitutes	0.2	
05.02.08	Gum-based candy	3.0	
07.03.02	Waffle	0.2	

Lac Dye Red (Lac Red)**Number of CNS:** 08.104**Number of INS:****Function:** Coloring

Number of food category	Food name/category	Maximum level g/kg	Note
04.01.02.05	Jams, marmalades	0.5	
05.0	Cocoa product, chocolate and chocolate product (including imitation chocolate and chocolate substitutes) and candy	0.5	
12.10	Blended condiment	0.5	
14.02.03	Fruit and vegetable juice (nectar) drink	0.5	
14.04.01	Carbonated drink	0.5	
14.04.02.02	Flavored drink (including fruit flavor	0.5	

drink, milk flavor, tea flavor or other
flavor drink (limited to fruit flavor
drink)

15.02

Integrated alcoholic beverage

0.5

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